

# The Graded School of Lincoln Virginia



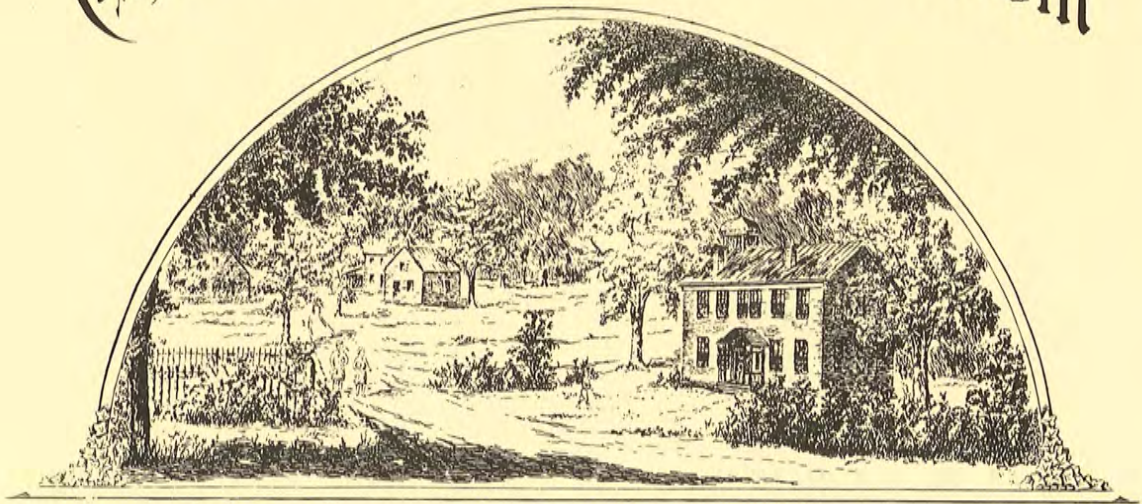
## Reflections and Confections

A Reminiscent Cookbook  
and  
Lincoln Grade School Centennial

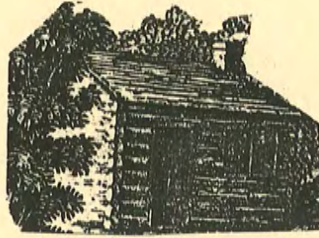
1980-81



# The Graded School of Lincoln Virginia







A child is a person who is going to carry on what you have started. He is going to sit where you are sitting, and when you are gone, attend to those things which you think are important. You may adopt all the policies you please, but how they are carried out depends on him.

He will assume control of your cities, states and nations. He is going to move in and take over your churches, schools, universities and corporations... the fate of humanity is in his hands. ---

Abraham Lincoln

The author of this priceless bit of wisdom received more than a rudimentary education. In his youth, it is rumored that he was instructed in the "3 Rs" by his stepmother before a warm hearth in a Kentucky log cabin.

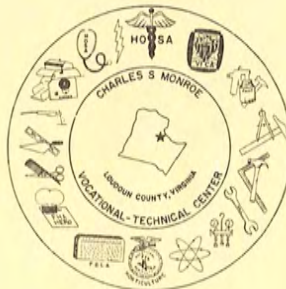
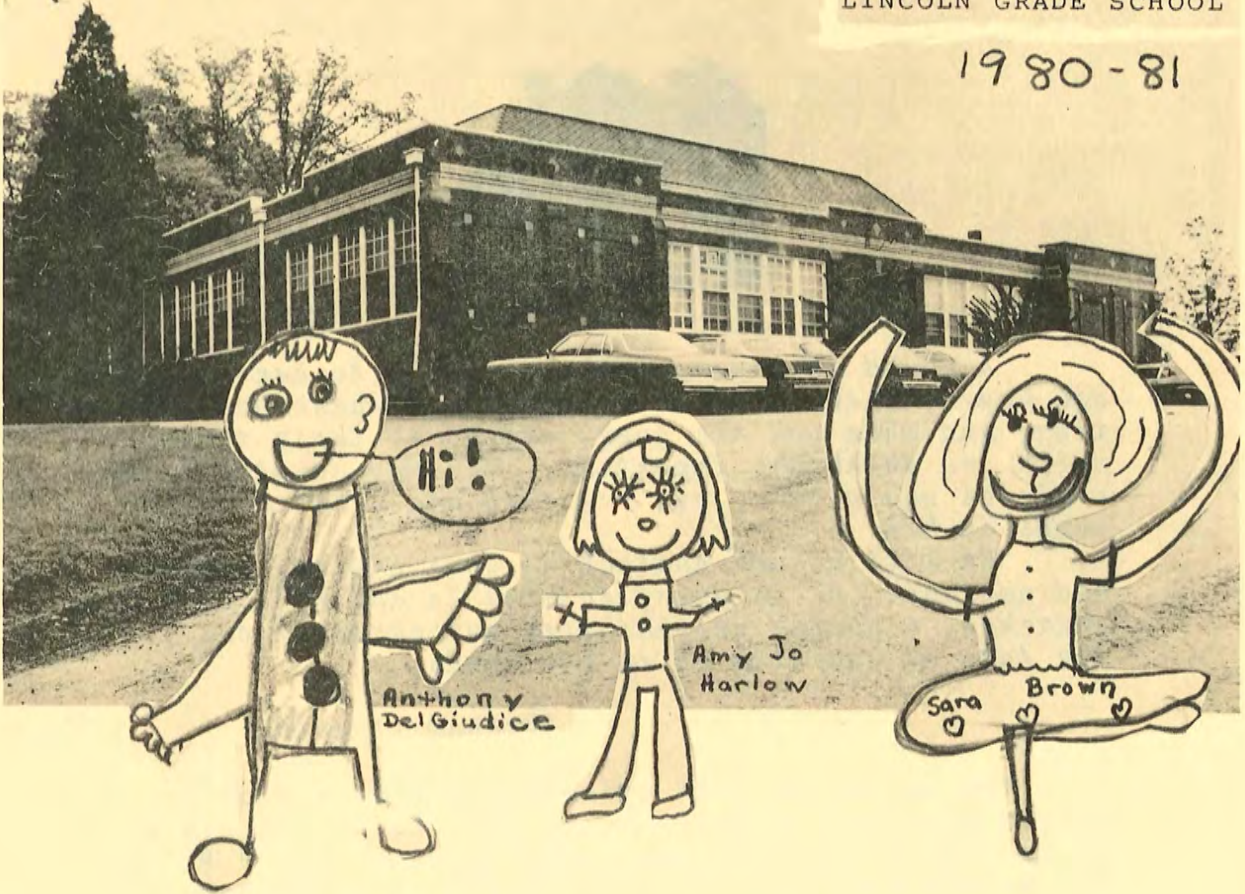
Later, he was sent to an excellent private school in Larue County, Kentucky. A fellow student, the future missionary priest, Reverend John Hutchins, well remembered him.

Lincoln was not, then, the self formed individual myth makers would have one believe existed. He was the product of several inspired teachers and a dedicated homemaker.



LINCOLN GRADE SCHOOL

1980-81



Division Superintendent, Loudoun County Public Schools  
Robert E. Butt

## THANK YOU

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We would like to thank Jim Price of the Monroe Vocational Technical Center for his skillful production of Reflections and Confections.

To Frances Reid, associate publisher of the Loudoun Times Mirror, we would like to offer our sincere thanks for her suggestions and her fond recollections of Lincoln School.

Lydia Hertz

Beth Welsh Graham  
Esther Brown  
Dody Welsh Parris



Kassie Chatfield-  
Taylor Kingsley  
Janet Meyers  
Frannie Taylor

AND THANK YOU,

ALL OUR PAST AND

PRESENT TEACHERS AND PARENTS !

Ben Chamberlin



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Recollections, like salt and pepper, season the book throughout.

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Lincoln Committee

# Recollections Lincoln School

According to J. Lupton and Marion Simpson in "A Short History of the Development of the Lincoln High School", after the Quakers migrated from Bucks County, Pennsylvania to Waterford, Virginia, they established schools within their homes for the children.

*Not many years after the early settlement at Waterford in 1733, children were taught to read, write, cipher, and sew in the home, this work beginning generally after supper when the daily tasks had been discharged and peace and serenity pervaded the domicile. Often a talented mother or an 'erudite father', because of 'a goodness of heart,' invited or sent for other children on the farm or nearby to come to the evening school. Frequently, in the homes of the well-to-do, private tutors were employed. So serious of purpose were these home schools that the outcomes of reading, penmanship, arithmetic, and household arts were astonishing.*

But it was not until 1778 that the Quakers in Waterford, Virginia, seriously considered constructing a school for their children.

Thomas Taylor states in his excellent article "The Quaker Heritage" that in 1778, money was then donated for this purpose.

In 1778, Fairfax Quarterly meeting (Waterford) set up a committee on education, which raised 187 pounds (English money) for the establishment of a school at Waterford and one somewhere else if a suitable teacher could be secured. Apparently no such person was available, as the Fairfax Meeting minutes make no mention of any other school except the one at Waterford, finally established in 1799.

The vignettes in Reflections and Confections, left in the style they were written, are an authentic reflection of "long-lost Americana."

As I read them, I thought of my own "very happy days" at Lincoln Elementary School.

Lydia Hertz



Prominent schools built within the town limits of Lincoln, Virginia:

OAKDALE - 1815-1895

*Young children attended in the summer and older ones in the winter.*

LINCOLN GRADED SCHOOL - 1880-1909

*Elementary pupils occupied the second story and high school pupils, the lower floor.*

LINCOLN HIGH SCHOOL - 1909-1955

*Initially housed both elementary and high school students. Burned on April 1, 1926 and rebuilt the same year.*

*1955- Reopened as an elementary school; closed permanently as a high school.*

LINCOLN GRADED SCHOOL reopened 1916

*Elementary students returned to the two story brick building. Closed permanently in 1955.*

LINCOLN ELEMENTARY SCHOOL - 1955

*In 1955 the Graded School moved from the lower village site (now Chosen Books Publishing House) to the former high school building. The high school students moved to the new consolidated Loudoun County High School in Leesburg.*

LINCOLN COLORED SCHOOL - Established July 1865

Prominent small schools near Lincoln, Virginia

PHILOMONT SCHOOLS - Established 1871

HUGHESVILLE SCHOOL - Construction date unknown

However, the first school in Lincoln, Virginia was not built until 1815, sometime after the Quakers had settled in the Goose Creek district (in the 1730's).

According to Simpson,

In 1801, at Lincoln, a committee of twenty-five was appointed by the Goose Creek Meeting House Friends to consider the matter of a better and more inclusive system of education for all white children of both sexes. This committee functioned for a period of fourteen years before the little brick one-room school was built in the village in 1815 at the cost of \$400.00, generous contributions being made by the Friends. The first committee in charge of this school was Israel Janney, Amos Gibson, Mahlon Taylor, Issac Nichols, Bernard Taylor and William Kenworthy. This committee employed Jonathan Taylor as the first teacher. No holidays were observed. However, a two weeks' vacation was permitted during the wheat harvest, and children when given permission by their parents, were allowed to attend the Monthly Church Meeting and to be present at funerals. One teacher at the head of this landmark school gave his pupils, during a ten-year period, one holiday--the day of his wedding. Here in the confines of these four walls, Latin, higher mathematics- including trigonometry-advanced geography, and, to be sure, other less difficult subjects, were taught. More than seven hundred young people attended this brick school, many of them becoming prominent leaders in the community and elsewhere.

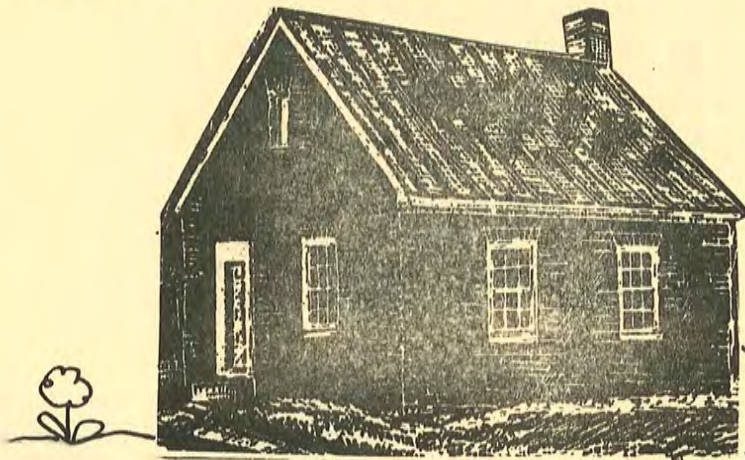


"RECESS AT OAKDALE"  
MISS LAURA JOHNSON'S CLASS  
SUBMITTED BY MALCOLM HOGE



Initially, as Thomas Taylor reports, it was known as Goose Creek School.

It was known for the next 70 years of its continuous operation as Goose Creek School. In 1885, perhaps to avoid confusion with a newly organized Friends School, the name of the little brick building (which still stands) was changed to 'Oakdale'. (The reference above to 'continuous operation' is not entirely accurate, as there was a two-week hiatus at harvest time and there was no school on Christmas day.) Young children attended in the summer and older ones in the winter. Numerous non-Friends attended here, and while it is doubtful that there were Negro pupils, it should be noted that the meeting directed that all persons 'employed in the homes of members must be given a useful school learning'.



Drawing from  
John Janney's Virginia

Werner and Asa Moore Janney give a charming description of Oakdale in John Jay Janney's Virginia:

The school house was of brick, though there were school houses, log ones, in every neighborhood. When I first went to school, there was a long row of double desks, reaching entirely across one side of the house. They were made of heavy, wide yellow pine boards, and had hinged lids. If a lid happened to slip from our fingers, it would come down with a bang that would startle the whole school. On the other side of the house was an old desk brought from the old log house, which was simply a double writing desk with a bench along each side for the pupils, with a box underneath into which we could put our books and slates, and on the tops and edges all sorts of work of the boys' knives. The seats were long benches reaching the entire length of the desk, so that every boy and girl, except the one at each end, had to climb over the bench, to get into his or her seat.

But one must not assume that Oakdale was the only small school in existence in Loudoun County. For according to Thomas Taylor,

A few years after the establishment of Goose Creek School other little community schools sprang up all over the area. Some lasted for a school generation, some a great deal longer. Under Quaker auspices there was a school at Hillsboro, where there was a meeting known as Potts' Gap and subsequently as The Gap Meeting; there was a school at Ivandale, near Hamilton; and another near Purcellville. There was Flint Hill Academy near Hughesville, less than two miles from the Summer Hill School. There were many others scattered over the Loudoun Valley and into the hills. They were used not only as schools, but as community gathering places for debates, spelling bees, and declamatory contests.

In 1886, as Simpson relates,

... dissension reared its ugly head among the Trustees. Jesse Wilson resigned and was replaced by W. G. Edmondson; and the little one-room brick school, after the addition of another room, opened its doors for business as a Friends School until 1895, at which time it was discontinued. To this day, two of the wooden desks, in good condition, remain in this famous old structure.

Although Lupton Simpson does not mention the nature of the dispute, Thomas Taylor states that few suitable teachers were available for these small schools. Perhaps this problem was the initial cause of the dispute.

It was frequently difficult to obtain satisfactory teachers for these little schools. The school committees were careful and cautious, and patrons, then as now, were critical. Nevertheless, many pupils acquired a grounding in the basics and a desire for additional knowledge which lasted through rewarding lifetimes.

There were many small schools in the county; Oakdale was not unique. Lincoln Colored School "just down the road a piece" from Oakdale was a prominent one.



LINCOLN COLORED SCHOOL-Established 1865



Lincoln School, near the old Methodist church in Lincoln was once a prominent colored school. It was opened as a colored school in 1865, as Rachel Jasper, daughter of Minnie Rector, states in the following letter:

*You called my mother to find out about the Lincoln Colored School. I found out that it was established July 1865 and that the first teachers were, Miss Liza Janney, Mr. Samuel Janney and Mr. Rodney Davis. The last teacher there, before it moved to Purcellville was Mr. Curtis Ewing.*

*Sincerely,*

*Rachel Jasper*



ROW 1-Right to left: Frank Henderson, Charlie Jackson, Percy Jackson, Ray Stewart, Wilmer Valentine, Harold Bell, Lillian Brown, Milton Lee, Marie Brown, Gabriel Furr, Elizabeth Mitchell, John Chinn, Lola Stewart, Samuel McDaniel, Justin Stewart, Carrol Lucas, Marjorie Nelson, Willie Anderson, Emma Mitchell, Carroll Bell, Hattie Tuston, Nathaniel Peterson, Scissley Nelson, Willie Mitchell, Adeline Hughes, Alfonso Smith, Lorrane Dade, Lenard Sands

ROW 2-Left to right: Douglas Allen, Floyd Carter, Pauline Dade, Willie Brown, Lena Brown, Arnold Brown, Beatrice Stewart, Wilkin Shorts, Frank Stewart, Elmer Sands, Elsie Chinn, Gormon Lee

ROW 3-Left to right: Blanche Carey, Ella Jackson, Milburn Champ, Willis Carey, Beatrice Chinn, George E. Lee, Jr., Edward King, Tommy Anderson, May Gussie Simms, Carey Rector

TEACHERS-Left side of picture: Beatrice Sepio, Eunice Fox

TEACHERS-Right side of picture: Armstead Smith, Cornelia Smith

BACK: Rev. T. N. Austin with flag, Betsie Parker by his side

In Philomont, where many Lincoln students "hail from", there were originally two small schools, according to Laura Pearson.

PHILOMONT ELEMENTARY SCHOOLS  
1871-1945

By: Laura D. Pearson

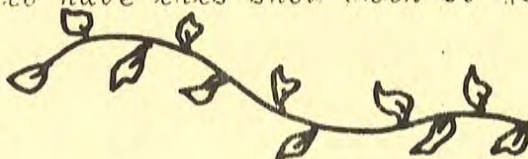
Philomont had two schools. The first school was located about two hundred yards north on 734 from 630. This was a stone school with walls two feet thick. It had two stories in which the first story was used for the school; the second floor was used for the Philomont Opera Company. Here, people of Philomont got together and put on plays for Philomont and surrounding towns. This was a very big thing in Philomont; the citizens had to make their own entertainment. When the school burned down, the Opera Company was rehearsing for a play, so it was said.

This school was called a free school and was built on February 6, 1871 by John James Dillon of Philomont. This school was burned down in 1913. The new school was then brought to the eastern part of 630 in 1915.

During the time I attended Philomont School, 1941-45, the teachers who taught me were: Mrs. Ida Bocock, who now lives in Winchester (nursing home); Mrs. Frances Mause (deceased); Mrs. Helen N. Simpson, retired and living in North Fork; Mrs. Robert James, until her son became ill and she had to leave, so Mrs. R. J. Lake substituted until the school closed.

The subjects taught, that I remember, were the usual grade school subjects-Language Arts, Reading, Language, Spelling, Writing, Health, History, and Appreciation (Music and Art).

One of the things that I remember that was so special was a Minstrel Show that the school put on, 'Old Black Joe'. Everyone worked so hard on this, getting everything ready for it. My father, Sewell Dawson, made the screen for the background which was painted by Miss Mary Granger, formerly head of the English Department at Longwood College in Farmville and at that time teaching in Purcellville. She loved art and music and Mrs. Lake asked her to do this great favor for us and paint the scene, which she did a beautiful job. It made the setting 'just perfect'. Mr. Oscar Emerick was there to see it the night we presented the play. He was most impressed with the work that had been done to have this show with so few to work on it.



I also remember the huge coal stoves that were used for heat. It was a two-room school, but while I was attending, only one side was used for the class room and the other side was used to play in on bad days and for storage. Earlier, both were used.

We had everything that the larger schools had except the students and this was to our advantage, because the teacher had more time to spend on the individual if it were necessary and we could also help each other.

My school days here bring back many pleasant memories.

The day we were transported to Purcellville was quite an experience, meeting so many new friends. It was certainly different not having all the grades in one room.

At the time the school closed in January 1945, the thirteen children were transported by bus to the Purcellville Elementary School. This is where I attended until June 1948. I also attended high school at the old Lincoln High School from 1948 until I graduated in 1953. It is now the Lincoln Elementary School. There was one more year, 1954-55 before the consolidation and then the students were transported to Loudoun County High School in Leesburg, before Loudoun Valley High School was built in Purcellville.

In 1945, Cliff Rust purchased the building. It did not function as a school after that. A little later, Rev. B. E. Manuel bought it and held Seventh Day Adventist services on the second floor and he resided on the first floor that he remodeled into living quarters. It is presently owned by Mr. and Mrs. R. W. Irwin, purchased from Rev. Manuel in 1960.



HUGHESVILLE SCHOOL  
(Construction date unknown)

Helen Gross remembers a small one, old Hughesville School near the town of Lincoln.

From 1937 until 1942, Helen Louise Lee Gross taught at Hughesville School, then used as a colored school.

Her salary was \$55.00 a month when she began. She said the Lord's Prayer, and sang hymns each morning with the children before the school day began. Her school year was from September 23rd to May 30th.

It was a one room school house. Two boys went out into the woods each morning to gather wood for the potbellied stove in the classroom. They went to Tiffany's farm to gather the wood.

She walked to the store in Lincoln (at least 5 miles from the school) frequently to buy kerosene for the stove.

Her mother made grits and soup for the children. She carried this food from Lincoln, Virginia to Hughesville each morning.

Helen Gross retained her 1937-1938 register. These items taken from her register are well worth reading.

7. Enforcement of Discipline. Teachers shall require of pupils cleanliness of person, punctuality, diligence, and good behavior during their attendance at school and on the way to and from school. In the enforcement of discipline teachers have authority, subject to such regulations as school boards may prescribe, to inflict reasonable penalties, and for a sufficient cause they may suspend pupils from school until the case is decided by the school board, which shall be with as little delay as possible; provided that in all such cases of suspension the teacher shall promptly report the facts in writing to the school board and to the parent or guardian of the pupil suspended.

8. Sundry Duties of Teachers. It is the duty of teachers to improve themselves in teaching by studying approved books on the subjects they are to teach, by attending normal schools, teachers' meetings, and reading circles, and by making themselves thoroughly acquainted with some of the best books on education, and also by reading educational periodicals and pursuing such a course of general reading as will best tend to increase their knowledge and usefulness as teachers.

They should see that the schoolhouses are kept clean and made comfortable and attractive. In case the schoolhouse is in unsuitable condition, or necessary supplies are needed, the teacher should report the facts at once to the clerk of the school board or to the nearest member of the board.

## LINCOLN GRADED SCHOOL-1880-1909

In the year 1880, the Quakers, again met in Lincoln, Virginia. They decided to construct a graded school. Simpson reports that,

*The chairman of this committee was John Gregg, assisted by William T. Smith\*, Josiah Brown and others. And by the way, it was this committee that first began to agitate amicably for a County Health Department and a County Welfare Department. The new brick school was built a few hundred yards from the little one-room school at a cost of \$2000.00 for the first floor-the grade school floor-all of the money contributed by the community and their friends. The money for the second story of the building-for the high school grades- came from the State. Jesse Wilson was the first principal.*

Jane Brown has contributed a delightful vignette of this early era in Lincoln.

Jane Brown Gemmill is the great aunt of Sara Brown, (Class of 1985), whose family has resided near Lincoln for nine generations.



\*Footnote-Asa Moore Janney states that William T. Smith may have been William J. Smith.

## Recollections of Jane Brown Gemmill (nee Jane Pancoast Brown)

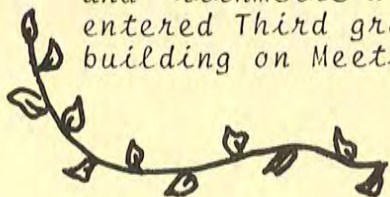
All five children of Joshua Pancoast and Nellie Duvall Brown of Oakland Green went to Lincoln School, but I was the only one attending from Third grade in 1907 to graduation in 1915. My four brothers and sisters had other schooling before coming to Lincoln. For a few years, possibly four or even five they were tutored at home by a cousin, Martha Jane Brown, who lived with us as governess. The upstairs of the Log House at Oakland Green was fitted out as a school room with desks, blackboards and a bell.

When North Fork school engaged a University of Virginia graduate, Mr. Laurie, as teacher, the four Browns walked the mile or more, crossing Goose Creek on the low swinging bridge just beyond The Glebe, and up the road (past the Indian burial ground!) to the two-story yellow frame building on the hill. Mr. Laurie had an assistant for the early grades. He is still remembered as a fine teacher by my sister Hazel, now 90 years old, recovering from a broken hip but having to cope with sudden blindness.

The transfer from North Fork School to Lincoln was probably in 1904-or 1905. Transportation for the three miles to school was a horse-drawn vehicle called a trap, having two seats with the rear one facing backwards. My brother Holmes was the driver of a spirited horse that more than once kicked the traces and ran away. He saved my life (I think it was 1905) in one such incident.

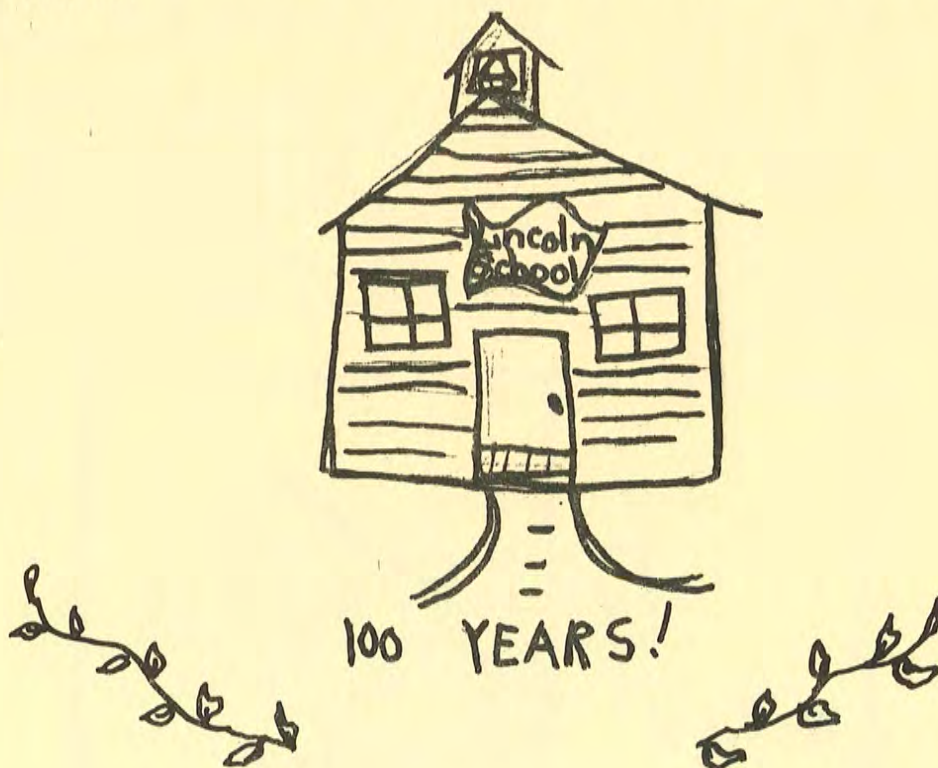
My brothers and sisters went to the large brick building at the foot of the 'coasting hill', so called in winter. My recollection of that building, which I entered in Fifth grade in 1909, is of very noisy boys and girls running up and down the wide curving stairs at the entrance-the girls using the left side, the boys the right. I think both the downstairs room and the upstairs Assembly room with a platform were entirely open and undivided with all seating by individual school desks. Classes were held as widely separated as possible-in a large two-room school!

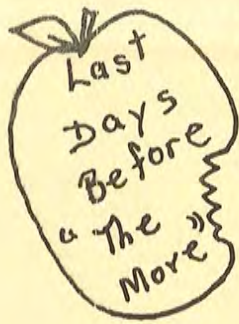
In 1905 I joined my brothers and sisters in the ride to school, being dropped off at the home of my cousins, Louise and Malcolm Hoge, where Cousin Mary Parr Brown gave us the beginnings of reading, writing and 'rithmetic with lots of time for play. Thus I entered Third grade in 1907, going to the small brick building on Meeting House grounds. Fond recollections



of Third and Fourth grades in that building are the fun of choosing teams to compete for spelling bees, and of being asked to play the role of Carol Bird in the presentation of Kate Douglas Wiggin's Bird's Christmas Carol in the Meeting House during the Christmas season.

After Hazel and Holmes had left for college my sister Helen and brother Raymond and I went in a one-seat, backless, racing cart and had the joy of going to the new school building when it opened. How filled with sunshine and luxurious it seemed-even indoor toilets in the basement! Teachers, too, seemed inspired in such pleasant surroundings. In school assemblies student participation had great variety from charades to selected reading, poetry, possibly try-outs for contests that would be given to parents and the community. James King Gray, considered the outstanding orator of the school, would leave the audience in tears with his rendering of Chinese Gordon (the abandonment of the isolated garrison at Khartoum). My brother Raymond was also an excellent and moving orator and good athlete. My sister Helen had a nice part in a colonial play, directed by Mrs. Furnas, and was congratulated on the grace and naturalness of her curtsies. Both Mr. and Mrs. Furnas were inspiring teachers-conscientious, cultured and dedicated-they seemed capable of teaching anything. I began the study of German with Mrs. Furnas and can still sing most of the songs she taught us-a delightful way to hold bits of a foreign language.

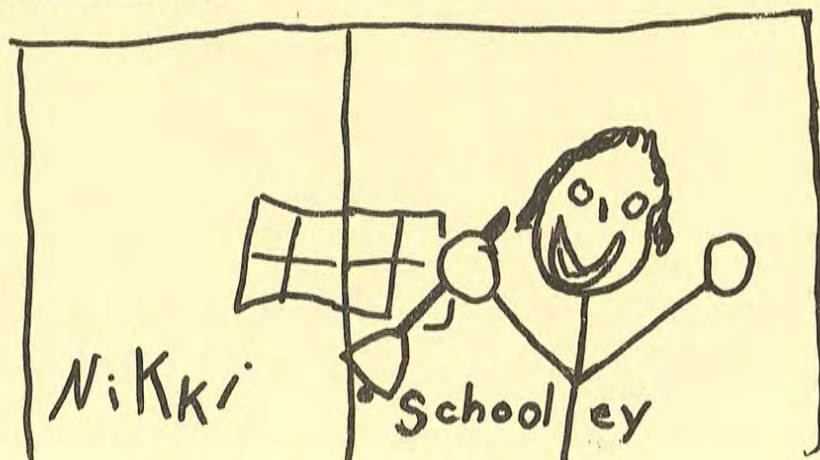




Helen Welsh, a former teacher at Lincoln Graded School gives an interesting description of the arrangement of classrooms in the school.

For some time, I have been intending to tell you about some few facts about the building which may be of interest to you. I am a native of Clarke County. In the fall of 1909 I was invited by my aunt to come to Loudoun and go to the new high school with her children. Since the only high school was eleven miles from my home I was very pleased to accept her invitation. September came and the new building was unfinished so back to the old building. This is what it was like at that time. The high school department was on the first floor. It consisted of one large room over which the principal Mr. A. S. Edmondson presided and a small classroom where Miss Cooper taught History and Math. A large pot-bellied coal stove in the center of the room furnished the heat. I know little about the grades, except they were upstairs and the enrollment was small. One of the grade teachers gave us a drawing lesson once a week and another taught Physical Geography. No doubt you know that most towns had their own grade school but there were few high schools. There were not more than 25 in the high school department. Some of the towns represented were Round Hill, Purcellville, Hamilton, Silcott Springs, Hillsboro, Wheatland, and Hughesville. Some boarded in the village but most of them rode, drove or walked. Both meeting houses had covered stalls for their horses and the school children were welcome to use them.

In November 1909, the new building was ready and the whole school moved in. It was never again used as a high school but later when the high school became crowded, the grades moved back. They remained there until Loudoun County High was built. The high school here was now empty so sometimes in the mid-fifties the grades moved again. The building has never been used as a school since.



Simpson relates:

Time moves on. It is now 1908, and the two-storied brick school building, having outgrown its usefulness, and since insufficient ground space and location made it impractical to enlarge the building, a new building on a new site became necessary. After much talk and more work it was agreed that the new high school would be built within three-eighths of a mile of the Lincoln crossroads. In 1909, the Lincoln community and others from afar, interested in maintaining the high educational ideal that for so long had characterized their living, collected \$14,540.00, through private subscription, the soliciting being done by William T. Smith, Joshua Brown and Mary T. Shoemaker. This amount-\$14,540.00-was supplemented by \$1050.00 by the Mount Gilead School District for the installation of the heating plant. Ten beautiful acres of land were purchased from Joshua Brown and the high school building was erected by Arch Simpson on the edge of a fine and stately oak grove from which position an incomparable view of mountains and lovely landscape stretched for miles. These facts, along with the refinement, culture, educational sentiment, and prestige of the community, made the location exceptional. On these grounds were soon to be found 4 acres of orchard, tennis courts, basketball courts, and an athletic field. The people of the Lincoln community, through private subscription, partially furnished this school building; contributing \$350.00 for a chemical laboratory, \$230.00 for domestic science, \$250.00 for furniture for the principal's office, \$500.00 for books for the library and the cabinets shelving them, \$50.00 for maps, \$250.00 for an agriculture shop, \$140.00 for a concrete walk from the building to the road, and supplemented the salaries of the teachers in order to secure the very best. This building housed both grade and high school children until the year 1916, at which time the old grade school building was remodeled in order to provide more room at the high school for high school children only.





LINCOLN HIGH SCHOOL-1910

SUBMITTED BY MARY PRESGRAVES



The first class to graduate from the new high school was in 1910, at which time Louise Monroe and Alice Janney received their diplomas.

It is interesting to know that about the year 1920 the reputation of the Lincoln High School relative to sound and thorough instruction had spread over the countryside and into distant places. Many boarding students were enrolled in the school but lived in private rooms in the village or at the Community House. The Board of Trustees had fixed the following rates of tuition for boarding students: High School, first and second years, \$15.00; third and fourth years, \$20.00. Board at the Community House was seventy five cents a day or \$5.00 a week.

It may be surprising to some to know that the high school at this time had a semblance of homogeneous grouping, having two distinct courses.

Mary Presgraves has submitted an interesting account of her days in the new high school building where she attended, as an elementary student.

I began in second grade as my mother who had taught before marriage taught me 1st Grade\*\*at home.

We walked 2 miles to and from school and were taken in horse and buggy during winter storms and rain. School was not closed due to snow.

Dr. and Mrs. Will Smith invited the school to a halloween party at their home. It was the first party of this kind that I remember.

All the girls loved our teacher Miss Trussell, and at noon each one wanted to sit next to her on a bench while we ate lunch.

We like rainy days and when there were many absent we'd have spelling bees and play games inside. The older classes used to play Clap in and Clap out.

We had 4-H club when I was in 6 & 7 grade and we learned to cook. Mrs. Laurence Taylor let us use her kitchen for demonstrations and we had to make bread 2 or 3 times a week in summer and do canning. We went to Leesburg for a 4-H rally. We had Miss Nora Trussell come over a week for music lessons and usually in the spring put on a play or operetta.

These were the only extra curricula activities. We had reading, spelling, writing and arithmetic, geography, history, English, physiology in 6 & 7 grades.

Miss Cox used to give a book to any child that had perfect attendance, but I never made it.



Miss Frances Reid had the unusual experience of attending Lincoln School during this period as an elementary student and then as a high school student.

Little did I know that writing temperance essays in Lincoln High School at the urgency of staunch and dedicated Sarah Hoge would lead me into life work -- the weekly newspaper business.

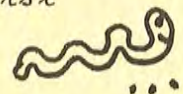
Mrs. Hoge's encouragement and persistency kept me trying to write and gave me the pleasure of reading my "efforts" aloud at Literary Society programs in the auditorium on Friday afternoons.

Lincoln was truly unique for learning--both in elementary and high school, and not for text book learning only. I made my first acquaintance there in Alice Wolford's fifth grade and afterwards traveled through the grades and high school. These school experiences have left great memories. One such memory is of each school morning with my face pressed against a window at home, watching for Ben Lowe's two iron gray horses tugging the old school bus, coming up Rt. 7 from Hamilton over frozen mud roads to make the Lincoln turn. I had special permission to ride the Hamilton bus for I lived on the east side of Purcellville on the farm that still adjoins Valley High School. A fifth grader could learn a lot sandwiched into a bus load of high school students riding slowly to Lincoln.

In that day almost every home in Lincoln was occupied by a family of the Quaker faith and was chock full of history and antiques. They were the elderly who had retired from farming and were living around a religion and education center according to Werner and Asa Moore Janney's book, "Ye Meetg Hous Smal". These dear people shared their hospitality, love and experiences with the students. They opened their homes to the children on many occasions and they spoke frequently from the school's auditorium on the culture of their times and beyond. Seldom a Friday afternoon went by without an inspiring talk by a Hoge, a Brown, a Janney or other. Many like Nathan and Joshua Brown were early supporters. George Hoge (Malcolm's father) came frequently to the school. And among those living in the village in those early days were Friends like Phineas Janney, Mary Jane and Sarah Ann Brown, "Corrie" Janney and the Misses Shoemaker, all supportive of the school.

Dignity of the teachers also impressed me with a desire to emulate them. Many of the ladies wore starched white shirtwaists with beautiful belts at their tiny waists. The gentlemen, that is the older ones, wore suits and ties.

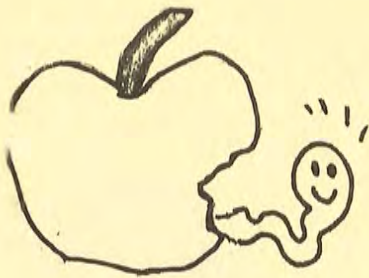
Morning assembly at Lincoln was a quiet time while Principal D. G. Cooley read from his favorite first chapter of Psalms.



But all at Lincoln was not serious and exactly correct behavior on the part of the students for I recall one such occasion when the older boys by chance discovered a barrel of aged cider. And on another occasion when the girls were found dancing in the auditorium with boys during lunch hour.

Such promiscuousness though was at the risk of a diploma for Principal W. E. Furnas told me so.

I got a diploma in 1919 in a class of eleven dear fellow students. I loved Lincoln.



IN EVERY  
APPLE BITE  
THERES  
A GOOD  
TEACHER!

Jennifer Bailey

This historical account was submitted by Marion Holcombe.

As well as I can recall, the elementary classes at Lincoln returned to the building now occupied by Chosen Books. Before that time, 1915\*, the elementary and high school were in the building that burned April 1, 1926 on the site where the elementary school is now. There were only seven grades before the high school. The principal was R. G. Cooley. The first and second grade teacher in 1911-1912 was a Miss Green, and in 1913 to 1915, the third and fourth grade teacher was Miss Louise Monroe. Grades six and seven were taught by Miss Alice Wolford for one year and then Miss Lula Brue Bushong, one year. Miss Bushong and Miss Monroe were two wonderful teachers. In Miss Bushong's class, there was a boy who had a squeaky voice that caused the students to laugh. Miss Bushong laughed with us for a short time, then in her quiet voice said 'Quiet class'. and instantly all was quiet..

I boarded through high school, graduating from the original high school which later burned. After graduating from what is now the State Teachers College at West Chester, Pa., I returned to Lincoln and taught from 1916-1923 in grade school. My life long recollections of Lincoln are that of a peaceful, delightful and unique community the like of which would be hard to find in these modern times.

Miss Ethel J. Reid  
Teacher '16-'23

\*Footnote-According to Marion Holcombe, the date 1915 actually may have been 1916.





#### DESTRUCTION OF LINCOLN HIGH SCHOOL-1926

On April Fools Day, 1926, the high school was destroyed completely.

Lupton Simpson describes this unfortunate occurrence rumored to be accidental.

On April 1, 1926, the conflagration came. The high school building burned to the ground, the present building being on the same location.

Within the same year, the present building was constructed, but as Simpson reports, not without some initial difficulties.

Controversy arose over the erection of the present building and school authorities were hard pressed for a solution, but Phoenix-like, a new one-story high school building arose from the ashes of the first, continuing the illustrious history and traditions of the burned school and its predecessors.

The principals of the Lincoln High were:

Mrs. Moffatt	1904-1907	lower village site
W.G. Edmondson	1907-1909	lower village site
A.O. Edmondson	1909-1910	
D.G. Cooley	1910-1916	
W.E. Furnas	1916-1919	
Edward B. Rawson	1919-1920	
A.S. Jenkins	1920-1922	
Hiram Sanders	1922-1926	
H.P. White	1926-1930	
A.O. Hutton	1930-1943	
J. Lupton Simpson	1943-1954	

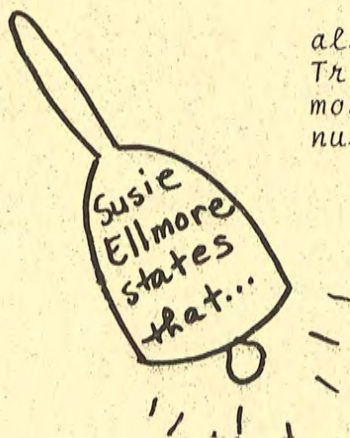
LINCOLN GRADED SCHOOL-1916-1955

The elementary students again met in the original high school building.



"... The first principal after the seven grades went back to the old building in 1915, was Miss Pamela Ish. Miss Eona Ewart was the first grade teacher and I think Miss Mary Shoemaker was a teacher. After Miss Ish, Miss Sarah Cox was principal and Miss Ethel Reid was one of the teachers. Mrs. Margaret Cockerill followed Miss Cox as principal. Mrs. Ralph Boring and Mrs. Emily Taylor Brown were teachers. My son, Stanley Holcombe, finished the seventh grade in 1940. After that, I do not know what went on in the elementary school.

Miss Susie Trussell and Miss Grace Clevenger were also teachers in the elementary school. Miss Mira Trussell taught music. Miss Trussell is now Mrs. Ellmore, living in Leesburg. Miss Clevenger was in a nursing home several years ago. "



"... I, Susie Trussell Ellmore, taught First and Second grades, for ten years, in the old Grade School from 1921 to 1931.

Miss Sarah E. Cox, now deceased, was my principal, a devout Quaker lady.

Those ten years were my happiest teaching days. All my pupils really wanted to learn. Parents came to see us teach and helped us in our school problems. Discipline was not a problem. "



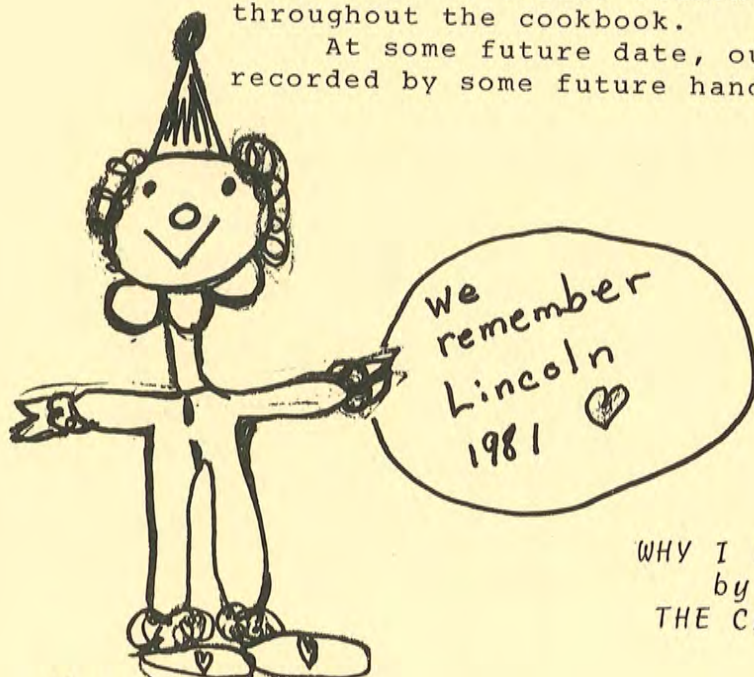
In 1955 when the Lincoln high school students were transferred to the new Loudoun County High School in Leesburg, the Lincoln High School building became the new home of Lincoln Elementary School. No more would there be "overflow" classes in the Oakdale School building with the wood stove.

For the last twenty-five years Lincoln Elementary School's new home has become again the focal point of the community.

This "recent" history is best found in the reminiscences of former students and teachers scattered throughout the cookbook.

At some future date, our present history will be recorded by some future hand, yet unborn.

Fran Taylor



Megan Jones

WHY I LIKE LINCOLN  
by some of  
THE CLASS OF '81

I like Lincoln lunches. I also like the fun field trips we went on. I have met new friends, but I still keep the friends in my other schools. I liked the two teachers who I had for the two years I've been here. We had some fun plays. I like all the teachers. I like the cooks and Mr. Smith and Mr. Laycock. I like to go outside for P.E. and music. I like Field Day and the New Games Day. I like the songs we sing in music. I felt important.

-Faith Owens

I've been going to Lincoln for 6 years and I can think of millions of reasons of why I like it. The food is good. It's always hot and good tasting. I'll always remember that Mrs. Cook and Mrs. Beamer always had a good word to say to me and that they would ask if I liked this or that.

Since I've been going to Lincoln for 6 years, I've gotten to know the teachers pretty well. They are all nice. Each one has a special thing about her: Miss Hertz and her magic wand; Mrs. Pearson and her nice welcoming smile; Oh! and Mrs. Bosch! I think everyone enjoyed dressing up in her costumes. Mrs. Johnson was fun. At Field Day I remember her in her jeans when she jumped over the wire outside. Mrs. Washington! I remember she liked everything-animals, math, books and all. She always said "Peanuts" when she was frustrated.

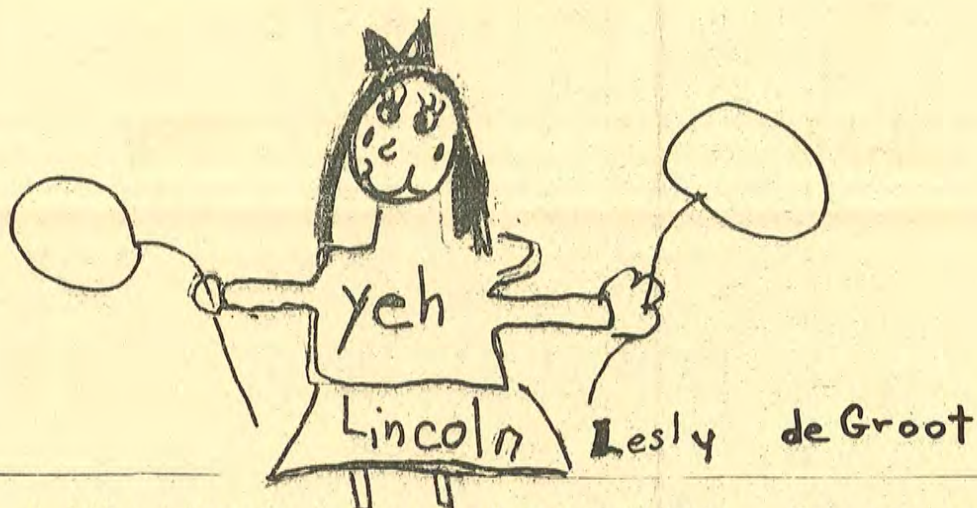
Lincoln is a busy little school. There are lots of activities here-classic list; there's a good music and P.E. program; art classes; chores; school plays; creative writing. There is always a good assembly on, too. We have Field Day and this year we had New Games Day which was really fun.

But, there's one thing that makes Lincoln very, very special. Lincoln is 100 years old. So all my family has gone to Lincoln: my great-grandfather, great-grandmother, my grandfather, my grandmother, my mother and all my sisters and me, being a 5th grader, I've been to Lincoln my 6 years, too. I'll always remember Lincoln and I'll always be able to visit and come back. But if I want to put this story all in one sentence, it would be, I love Lincoln!

-Tracy Graham



Sarah Smith



I like Lincoln because of many things. For one reason it's a small school, and it doesn't have as much hustle and bustle as some bigger schools do. Another reason is that the food is good. For some of you, Mrs. Cook's and Mrs. Beamer's cooking is nothing special, but if you have been going to a big school and had frozen food, you'd appreciate their hot and good lunches.

Lincoln also has extra special activities such as creative writing, chorus, and plays. It's nice to know that some parents like to help their child's school, so they participate in activities such as teaching creative writing classes, helping with the scenes for the plays, and teaching art classes.

The teachers have lots of personality. Mrs. Washington is strict but we have lots of fun with her. Our principal, Dr. Woodall, and Mrs. Remsburg, our music teacher, have a lot of patience directing the school plays.

Although I've been to Lincoln for 6 months, I find that this small school has a lot of charm. I only wish I could be at Lincoln longer.

-Laura Daley

I like Lincoln because it has terrific food. It has many nice teachers who spend time trying to help you discover new things. We have a super principal and music teacher who did an outstanding job on the play!

I like Lincoln because it gives you a chance to participate in different things like the Spelling Bee and the Math Hall of Fame. It also gives students in chorus a chance to perform at other schools.

I like Lincoln because there are a lot of mothers willing to help in art, in classes, and the play.

I also like Lincoln, because if you're having trouble in a class, they try to help get everything straightened out. I feel like the teachers put in a lot of hard working time when they teach the students.

I like Lincoln because it gives you a chance to feel important!!

-Amanda Brown



I have been going to Lincoln for five years. I like Lincoln because the workers are kind, and the food is really terrific. It is also easy to make friends. The school plays are fun, too. Field Day and New Games Day are also very important and fun.

The classic list is another important event. Although I didn't complete it, it was a lot of fun and very beneficial.

The music classes are fun, too. Music with Mrs. Remsburg is exciting. Kids who were in chorus had a chance to perform at other schools.

Having Mrs. Washington as a teacher has been fun, too. I like the way she makes her funny faces. I feel that I have learned the most my last 2 years at Lincoln.

The end of the year program is exciting for us, but sometimes sad for parents.

Physical education has been a lot of fun with Mrs. Douglas. The physical fitness tests were really tiring, but I am glad it is over with.

Mrs. Hopkins and Miss Blissert help you a lot with finding reference material for reports.

I am glad I went to Lincoln. It really has been fun.

-Shannon Gardner



I think the two things I like best about Lincoln are the staff and the food. The food served by Mrs. Cook and Mrs. Beamer all tastes like homemade and is prepared with care. Lincoln's food is the best out of any of the schools I've been to.

This year's plays were well organized and fun to put on. Dr Woodall was a very good director.

I enjoyed being in the Select Chorus and having concerts at other schools. Mrs. Alice Remsburg is a very good music teacher. The chorus music could not have been possible without Mrs. Bauer, our piano player.

Our library is well run by Mrs. Hopkins and Ms. Blissart. They make sure that the library is taken care of and that the books are not abused.

Our school must be the cleanest in the country thanks to Mr. Smith.

If you can't figure out something, you can always rely on the teachers. They take the time to help you understand things.

I wish I didn't have to go to a different school next year. There should be more schools like Lincoln.

-Scott Gordon



I came to Lincoln 2 years ago and there are lots of things to appreciate here. Here are some reasons why I like going to Lincoln. The food here is very tasty. Kids here are easy to make friends with. You always feel at home here, and the people who work here are all very nice people. I enjoy the plays that we put on. I've been trying very hard to finish the classic list. I also try hard to get the awards that are given. School gatherings are fun too, like Field Day and New Games Day.

I've been to 4 places on field trips, and they have all been really fun. For 2 years, I've been in the Select Chorus and have enjoyed it a lot.

I'm really going to miss Lincoln School when I go into 6th grade. There are lots of things I enjoy about learning. I like Mrs. Washington a lot! Even if she does yell at us some or give us a lot of work, that's because she has to. I liked science a lot and I enjoy doing reports that Mrs. Washington gives us to do.

We did lots of fun things in art. Library is one of my favorite things. I am also in creative writing with Mrs. Gordon. That was a very fun subject!

There are plenty more things that I like about Lincoln. I could go on for millions of days telling about what I like. All the people that work here and teachers are superb! All the friends and kids here are wonderful and certainly everything about Lincoln is fantastic!

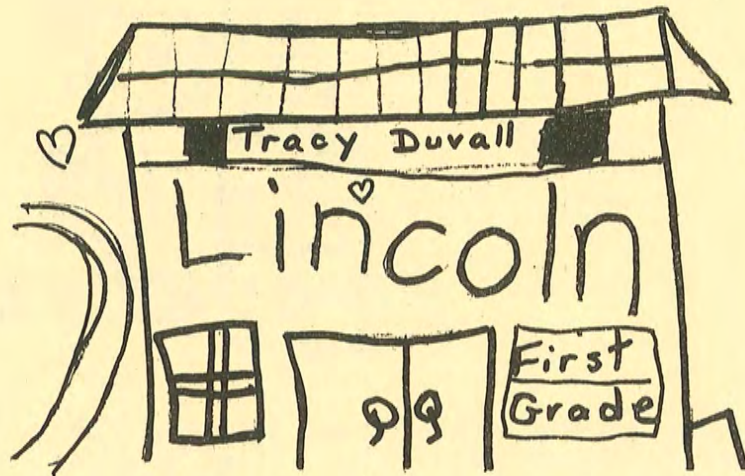
I'm really going to miss Lincoln when I leave, but I'll always have the great memories!

-Lara Parker



The End

Mr.  
Laycock



Mr.  
Smith

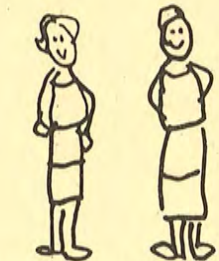
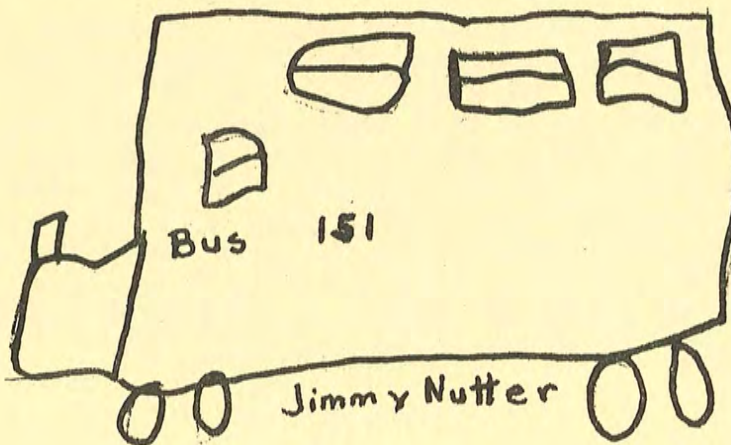
Thankyou custodians!!



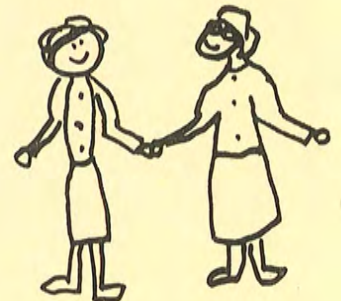
PRINCIPALS OF LINCOLN ELEMENTARY SCHOOL SINCE THE MOVE  
TO THE PRESENT SITE

Margaret Cockerill  
Yenna Phillips  
Glenda Minnick  
Evan Mohler  
Tom Woodall

1955-1962  
1962-1965  
1965-1971  
1971-1975  
1975-



Thankyou  
Mrs. Cook  
Mrs. Beamer



Thankyou  
Mrs. Umbaugh  
Mrs. Irma Brown

# "The Team"

Librarians



## LINCOLN GRADE SCHOOL TEACHERS-1962-1980

Mrs. Alexander  
Carol Appling  
Dale Barton  
Gladys Beavers  
Jeanne Bosch  
Emily Brown  
Mrs. Shirley Burke  
Meg Spring Chow  
India S. Clark  
Mr. Deegan  
Jessie Duley  
Betty Jo Ferrand  
Bert Gaskill  
Vilas N. Grove  
Joe Harris  
Lydia Hertz  
Jane Holland  
Carol Hopkins  
Geraline Johnson

Madeline Barratt Jones  
Marcia Kurnik  
Phil Laube  
Mary Leith  
Claudine Luppi  
Peggy Marion  
Glenda H. Minnick  
Nancy Pearson  
Pat Pearson  
Yenna Y. Phillips  
Jean Reid  
Ted Reid  
Jan Ritchie  
Mr. Roberts  
Jessie W. Schilz  
Sue Simmons  
Larry Simms  
Al Sowards

Lou Tiano  
Marina Tiano  
Rebecca Tuttle  
Mary B. Vincel  
Darlene Ann VonCollin  
Arlene Washington  
Shirley Welsh  
Mary C. Whitesell  
Becky Zimmerman



Mrs. Alice Remsburg  
Music Teacher  
1981





THE LINCOLN GRADE SCHOOL BAND-1935

SUBMITTED BY BOBBY WHIRLEY

LEADER-Cecilia Lanham

ROW 1-Left to right: Louise Thomas Cummings, Myrtle Thomas Amos, Rita Hindman, Bobbie Ward Whirley, Ruth Lee Costello, Jack Garrison, Bobbie Garrison, Stuart Costello, Lynn Follin, Alvin Titus, Stanley Holcomb

ROW 2-Left to right: Helen Kirby Putnam, Thelma Fleming, Emma ?, Virginia Mercer, Ruth Boring, Norlee Shoemaker, Nancy Presgraves, Shirley Simpson, Frank Eppes, Bobby Keister, Calvin Costello



THE LINCOLN ELEMENTARY QUILTING PARTY-1942

SUBMITTED BY BETTY W. CARAS

ROW 1-Left to right: Currell Tiffany, Richard Boring, Lloyd Grow, Stanley Lloyd, Phyllis Kephart, Betty Mae Gelman, Grace Tibbs, Ophelia Barth, Barbara Cochran

ROW 2-Left to right: Dutton Saunders, Bobbie Ward, Myrtle Thomas, Hazel Tibbs, Alvin Titus, Harry Tibbs, Patricia Reid, Stuart Costello, Adolph Rose

ROW 3-Left to right: Jimmy French, Mildred Grow, Donald Jewell, Jimmy Tibbs, Howard Simpson, Macy Jewell, Sally Charles Eppes, Louise Saunders, Alice Mae Payne, Margaret Boyd, Ann Wilson, Mary Vincel

ROW 4-Left to right: Helen Lee Kirby, Mary Ann Owens, Louise Lambert, Violet Cooper, Claudia Thomas, Essie Rhoton, Bob Vincel, Herman Rhoton, Marguerite Fleming, Mildred Boyd, Mary Ann Titus, Esther Mae Costello



LINCOLN ELEMENTARY SCHOOL-1949

SUBMITTED BY JOANNE FLYNN POSTON

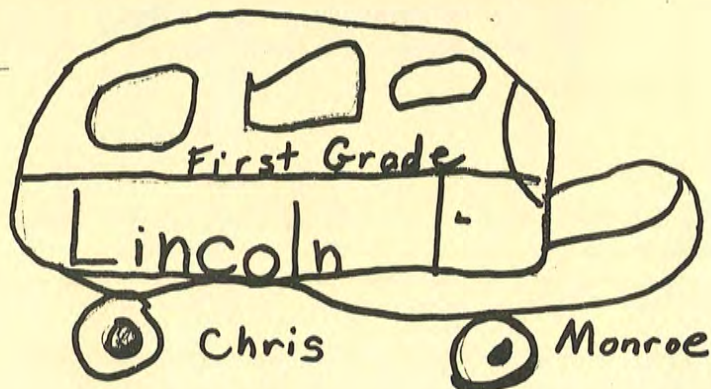
Margaret Cockerill was the last principal at Lincoln Graded School.



LINCOLN SCHOOL STUDENTS-1980

DEDICATED TO THE "LINCOLN SCHOOL FAMILY"

SUBMITTED BY MILTON BAROODY



*To Hear  
My Head  
Roar*

First, my father taught me to read poetry  
aloud; then my teachers in grade school  
remembered how he had recited poetry,

how many times he had brought down the school-  
house with "Casey at the Bat." Whenever they  
could they called me up before the whole school

to be my father's son. I still dream of days they  
stood me shaking before my classmates, then  
waited while I launched into what they

knew from long experience was coming, then  
sat through "Jabberwocky" or "Excelsior" — that was  
the full range of my repertoire by then.

Later I almost liked it, though I was  
still forced to it: each week we all recited  
at assembly. A terrible, tiring time that was

for my audience, and for me, as I recited  
"The Highwayman" and "The Cremation of  
Sam McGee." My father coached as I recited

nightly in the living room, and on the day of  
my graduation from that place, my sister  
and I recited, respectively, "The Ballad of

the Harp-Weaver" and "The Highwayman." My sister  
and I fled to our father's side after  
it was over, and I can still see my sister

blushing as the old ladies came up after  
the performance with tears in their eyes  
to tell my father we were wonderful. After  
that, it was a long time before my eyes  
would follow the tricks of poems, but now I know  
dozens of them: they unscroll behind my eyes,

and I own hundreds of books in which I know  
I can always find the right thing at the right time,  
and I will read to anyone who doesn't know

what he is in for, for hours at a time.  
When I try to understand this part of myself,  
I think back to that earlier, troublesome time

to find that the explanation of myself  
does not lie there entirely; for now I recall being  
in high school, just beginning to take myself

seriously, and my father as a human being,  
and I think of hours I spent in the attic  
rummaging through old file cases, being

surprised to find, in the dark dust of that attic,  
the poems my father had written when he  
was in college. One afternoon in the attic

yielded an ancient treasure, a recording he  
had once made and then forgotten. I  
tiptoed out of the attic with it, thinking he

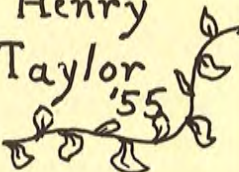
might take it from me, and secretly I  
tried it, at first without success, on the machine  
downstairs in the living room. At last I

even tried to start the reluctant machine  
on the inner end of the groove. It worked.  
The thing had been cut on some amateur's machine  
and was made to run from the inside out. I worked  
with the needle, nudging it over the cracks,  
and heard, after what seemed hours of work,

a voice that I recognized, through dusty cracks  
and thirty years, as my father's (or my own), say  
something I now take to heart as my heart cracks:

"This is Tom Taylor talking; talking," I heard him say,  
"to hear his own voice, and reading some poetry  
because he wants to have something to say."

Henry  
Taylor  
'55



# Confections

## APPETIZERS

### LIVER PATE

- |                        |                     |
|------------------------|---------------------|
| 1 lb. chicken liver    | 2 tsp. dry mustard  |
| 1 c. soft butter (or   | 1 bay leaf          |
| ½ c. butter and ¼ c.   | 1 tsp. salt         |
| mayonnaise)            | ½ tsp. nutmeg       |
| 2 Tbsp. finely chopped | Dash cayenne pepper |
| onion                  | 2 Tbsp. brandy      |

Place livers and bay leaf in pan. Cover with water and boil 20 minutes. Drain and mash. Add remaining ingredients and mix well. Put in bowl, cover and chill several hours.

Louise Gibbons  
Mother of Stephen '79  
Gayle '80

### DIJON HAM SPREAD

- |                     |                           |
|---------------------|---------------------------|
| 1 c. 1" ham cubes   | 1 large sweet pickle      |
| ½ c. shredded Swiss | ½ c. mayonnaise           |
| cheese              | 3 Tbsp. Dijon mustard     |
| ¼ c. parsley flakes | 10 drops red pepper sauce |

Process ham cubes and pickle together in a food processor for a few seconds. Add Swiss cheese, parsley leaves, mayonnaise, Dijon mustard and red pepper sauce. Process for 10 seconds. Spread on crackers, rye rounds, etc.

Peggy Brown McMaster '55

### CRAB DELIGHT

1 can cream of mushroom soup	6 oz. cream cheese
1 envelope Knox gelatin	1 c. chopped celery
3 Tbsp. cold water	1 c. chopped onion
1 c. mayonnaise	2 small cans crabmeat (6 oz.)

Dissolve gelatin in cold water and add to warm soup. Add all other ingredients to warm pan and mix well. You can throw in some garlic salt, a little pepper and some parsley. Rinse mold in cold water (don't dry) and pour in mix. Refrigerate overnight.

Jean Brown  
Mother of Sara '85

### CHEESE WAFERS

2 sticks butter	$\frac{1}{2}$ tsp. cayenne pepper
2 c. flour	$\frac{1}{2}$ tsp. salt
8 oz. sharp cheese, grated	2 c. Rice Krispies

Cut butter into flour until texture resembles coarse meal. Add grated cheese, cayenne pepper and salt. Fold in Rice Krispies. Pinch off in small pieces. Place on ungreased cookie sheet. Pat flat. Oven Temperature: 350°-Cooking Time: 15 minutes  
Yield: Approximately 90 wafers.

Mary Adams Middlebrooks '73

### SEAFOOD DIP

2 cans minced clams	$\frac{1}{2}$ c. chopped onion or
4 jars (5 oz. each) Old English Cheese Spread	1 can green chile peppers, chopped
2 cloves garlic, pressed	

Drain seafood, and combine with remaining ingredients in pan. Heat slowly and stir until cheese is melted.

Pat VanDellen  
Mother of Adrian '82  
Janine '84

### APPETIZER PIE

1 8 oz. pkg. cream cheese    2 Tbsp. minced green pepper  
2 Tbsp. milk    1/8 tsp. pepper  
2 1/2 oz. snipped chipped  
beef (about 3/4 c.)    1/2 c. sour cream  
2 Tbsp. minced onion    1/4 c. chopped walnuts

Blend cream cheese and milk. Stir in chipped beef, onion, green pepper and pepper. Mix well. Add sour cream. Spoon into a pie plate or baking dish. Sprinkle nuts on top.

Oven Temperature: 350° - Cooking Time: 15 minutes  
Recipe can be doubled. Serve hot.

Cassie Johnston  
Mother of Bart    '76  
Carter    '82

### CHRISTMAS PIE

Separate one package of crescent rolls and spread to cover pizza size pan. Cook according to directions and spread softened cream cheese over it.

Arrange in concentric circles the following:

Hard-boiled egg (whites and yellows separate)  
Pimentos  
Chopped green pepper  
Chopped ripe olives  
Salmon

Jean Brown  
Mother of Sara    '85

Brenda  
Monroe

### CANAPÉ

Mix peanut butter with catsup, chili sauce, barbecue or cocktail sauce. Spread on Ritz crackers and sprinkle with bacon bits. To bring out more flavor, add soy sauce to taste.

Cynthia Mahnkin  
Mother of Punkins    '84

Dr.  
Woodall!



## LITTLE BURRITOS

- |                             |                                |
|-----------------------------|--------------------------------|
| 1 pkg. flour tortillas      | 1 pkg. Genoa salami or similar |
| 1 pkg. Monterey Jack cheese | luncheon meat                  |

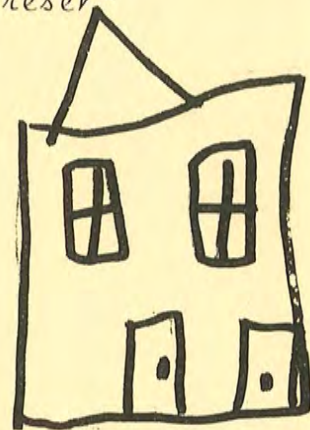
Cut tortillas in half. Arrange on a cookie sheet; then cover tortilla with meat and cheese, and fold over.

Oven Temperature: 325°-Cooking Time: Until cheese is melted.

NOTE: Use amount of ingredients as desired.

Meg Spring  
Teacher 3/4 Mix '79-Present

John  
Condon



## MUSHROOMS STUFFED WITH CRABMEAT

- |                               |                     |
|-------------------------------|---------------------|
| 1 lb. medium size mushrooms   | 1 c. shredded sharp |
| 1/4 c. butter                 | Cheddar cheese      |
| 1 c. instant mashed potatoes, | 2 tsps. lemon juice |
| prepared as directed on pkg.  | 1 tsp. "fine herbs" |
| 1 7 1/2 oz. can crab meat,    |                     |
| drained and flaked            |                     |

Wash mushrooms removing stems. Chop stems and sauté in 2 Tbsps. butter. Add prepared potatoes, crabmeat, cheese, lemon juice and herbs. Mix well. Sauté mushroom caps in remaining 2 Tbsps. of butter; then fill with crab meat mixture.

Place on shallow baking pan and broil until lightly browned. Makes 30 canapes.

Meg Spring  
Teacher 3/4 Mix '79-Present

## CAVIAR EGGS

- |                    |                         |
|--------------------|-------------------------|
| 6 hard boiled eggs | 1-2 Tbsp. caviar, or to |
| 2 Tbsp. mayonnaise | taste (black lumpfish)  |

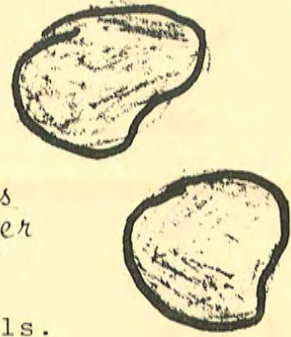
Halve eggs. Remove yolks and mash with mayonnaise and caviar. Place back into egg halves.

Linda L. Dowling  
Mother of Michael '77  
Katie '80  
Michelle '72

## CHILI CHEESE ROLL

1 8 oz. pkg. softened  
cream cheese  
1 lb. sharp grated  
cheddar cheese  
Garlic salt

1 tsp. paprika  
Onion salt  
 $\frac{1}{2}$  c. chopped pecans  
1 Tbsp. chili powder



Combine ingredients and form into log rolls.  
Roll logs in mixture of chili powder and paprika.

Patty Welch  
Mother of Ryan  
Lisa

'82  
'85

Rusty  
McIntosh  
Kindergarten

## DRUNKIN' MEAT BALLS

3 lbs. ground beef  
1 large grated onion  
 $1\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  tsp. pepper  
Dash of garlic powder or  
salt

Form into bite size balls.

Sauce:

$\frac{1}{2}$  c. water  
2 14 oz. bottles hot catsup  
2 12 oz. cans beer

Simmer sauce about 40 minutes. Carefully drop  
meat balls into boiling sauce. Simmer 1 hour or until  
done. Makes 60 balls. Freezes well.

Esther Brown  
Wife of Albert '61  
Mother of Amanda '81  
Hilary '82

By  
Lisa Bailey  
5<sup>th</sup> Grade



LOVE IS.....when Miss Hertz helps me  
do my work.

Anthony DelGuidice '85

## BARBECUED PORK BUNS

Yeast bun dough (Makes 24 buns)

1 pkg. dry yeast	1 tsp. baking powder
3/4 c. sugar	5½-6½ c. unsifted all-
1 3/4 c. warm water	purpose flour
(105°-115°F)	

Lightly grease large bowl; set aside. Dissolve yeast with sugar in water in mixing bowl. Immediately add baking powder and then 4 cups of flour and mix well. Transfer to board and knead about 20 minutes, until dough becomes smooth and elastic, adding more flour as necessary (you may not need all the flour; dough should be firm and on the dry side). Place in greased bowl, cover with a damp cloth and leave in warm, draft-free area until dough doubles in bulk. Punch dough down and knead again for 5 minutes. It is now ready to be stuffed with filling. Cut out 24 2 inch squares of waxed paper.

### Filling

4 c. finely diced barbecued pork	4 tsp. oyster sauce
1 c. dehydrated onion flakes	2 tsp. sherry
3/4 c. water	2 tsp. Hoisin sauce
1½ Tbsp. cornstarch	2 tsp. catsup
1 Tbsp. drippings from barbecued pork	1 tsp. sugar
	3/4 tsp. salt
	1 Tbsp. oil

Combine all ingredients except pork and oil. Heat large skillet over medium-high heat. Add oil and heat briefly. Add pork and sauté 1 minute. Pour in sauce mixture and blend well. Remove from skillet and chill well before wrapping.

Divide dough into 24 balls. Pat out each ball by hand to a 4 inch round disc, leaving center of disc twice as thick as edges. Place disc in curved palm of hand and add about 2 Tbsp. filling to center of dough. Gather up sides around filling and twist dough to seal. Place each, twisted side down on square of waxed paper; lay at least 2 inches apart on a baking sheet. Allow buns to rise uncovered in warm draft-free area 45 minutes to 1 hour.

-Continued next page-

I like Lincoln School. I would not want to go to any other school because all of my friends come here and this is where I was born.

Jean Sutula

'84

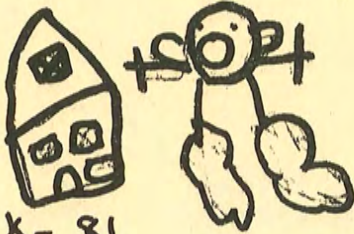
## BARBECUED PORK BUNS CONTINUED

Combine: 1 egg white, beaten; 1 tsp. water;  $\frac{1}{2}$  tsp sugar.  
Brush over each bun to glaze.

Oven Temperature: 350° - Cooking Time: 18 minutes or  
just until lightly browned. Remove from oven and brush  
with melted butter.

Jennifer  
Phillips

Harry Uram  
Husband of Nancy B. Uram '57  
Father of Eric '79  
Jennifer '82



K-81

## DEVILED CELERY STICKS

- 2 3 oz. cans deviled lunch- 3/4 tsp. Worcestershire sauce  
eon meat spread  $\frac{1}{4}$  c. sour cream  
2 Tbsp. chopped sweet pick- 3 Tbsp. minced nuts  
les  
 $\frac{1}{2}$  tsp. minced onion Salt and pepper to taste

Mix together and use to stuff small pieces of celery.

Cassie Johnston  
Mother of Bart '76  
Carter '82

## SAUSAGE CHEESE BALLS

Your children will enjoy making these delights. Too  
easy to be true and oh so good!

- 1 lb. sausage  
3 c. Bisquick
- 10 oz. grated cheddar cheese

Mix ingredients by hand in large bowl. Shape into  
balls the size of walnuts. Bake 10 minutes until golden.  
Oven Temperature: 350°

Helpful Hint: May be frozen unbaked. If so, take di-  
rectly from freezer and Bake 400° for 12 minutes.

Christina Trumbo '78

### DIPSY DEVIL

1 5 oz. jar cream cheese with pimento	2 Tbsp. snipped parsley
1 2½ oz. can deviled ham	1 Tbsp. minced onion
¼ c. mayonnaise	4 drops red pepper sauce

Combine all ingredients in small mixer bowl.  
Beat until creamy. Makes 2 cups.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67-Present

### FRESH VEGETABLE DIP

1 8 oz. cream cheese	1 small onion, diced fine
1 c. real mayonnaise	1 Tbsp. instant beef bouillon

Blend with electric mixer until smooth. Serve  
with fresh vegetables-carrots, celery, radishes,  
green peppers, mushrooms, zucchini, and cauliflower.

Becky Gardner  
Mother of Shannon '81  
Danyelle '82

### EGG AND CAVIAR SPREAD

Rice or mash 6 hard boiled eggs. Add ¼ cup  
mayonnaise and 2 Tbsp. caviar. This is a very good  
spread on buttered toast or a cracker.

Linda L. Dowling  
Mother of Michael '77  
Katie '80  
Michelle '72

### WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

What I like best about Lincoln School are my teachers,  
Miss Hertz, Mrs. Pearson and Mrs. Bosch. I never had the  
other two teachers, Mrs. Johnson and Mrs. Washington. But  
I'll probably like them too. I like my other teachers.  
I forgot Mrs. Harwood and Mrs. Ritchie, and I can't forget  
Mrs. Umbaugh and Dr. Woodall.

Jennifer Lickey '83

### DEVILED DELIGHT DIP

8 oz. cream cheese, softened	½ c. finely chopped cucumber
1 can (10 ¾ oz) con- densed tomato soup	1 small clove of garlic
2 cans (4½ oz. each) deviled minced ham	2 tsp. finely chopped green onion

Beat cream cheese until smooth with electric mixer. Add remaining ingredients; blend thoroughly. Chill. Serve as a dip or spread for crackers, melba toast, or raw vegetables. Makes about 2½ cups.

Cassie Johnston  
Mother of Bart '76  
Carter '82

### HARLEQUIN DIP

½ c. sour cream	1 tsp. worcestershire sauce
½ c. mayonnaise	½ tsp. prepared mustard
½ c. chopped ripe olives	½ tsp. curry powder
2 Tbsp. snipped chives	

Blend sour cream and mayonnaise. Add remaining ingredients; mix well. Cover and refrigerate at least 1 hour. Makes about 1½ cups.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67-Present

### INGREDIENTS

*Love is not only the most important ingredient:  
It is the only ingredient which really matters -*

From a cookbook by a British chef, quoted in  
The Tassajara Bread Book.

Anne Davis  
Mother of Jon '83  
Adrian '80

## FRUIT CUP

2 c. crushed pineapple  
1 grapefruit, sectioned  
with juice  
Fresh mint leaves

3 Tbsp. lemon juice  
30-40 after dinner mints  
(about 1/3 c.)

Mix fruit, lemon juice and mints. Let stand overnight in refrigerator. Garnish with mint leaves. Serves 8-10. Ideal for a refreshing appetizer.



Cammy  
DeGuidice

Mrs.  
Cook

Sara Pierpoint Welsh '28  
Wife of Gordon  
Mother of Beth Graham '57  
Dody Parris '69  
Grandmother of:  
Tracy Graham '81  
Elizabeth Graham '83  
Mary Graham '85

## SWEET AND SOUR MEATBALLS

1 lb. ground beef  
1 large egg  
1 Tbsp. cornstarch  
1 tsp. salt  
2 Tbsp. chopped onion

Dash of pepper  
1/4 c. vegetable oil  
1 small can crushed pineapple  
2 large diced green pepper

Mix first six ingredients together and form meatballs. Brown in oil and cook until done.

### SAUCE:

1 Tbsp. vegetable oil  
1 c. pineapple juice  
3 Tbsp. cornstarch  
1 Tbsp. soy sauce

3 Tbsp. vinegar  
6 Tbsp. water  
1/2 c. sugar

Over low heat cook oil and pineapple juice; add mixture of remaining ingredients, cook until thickened, stirring constantly. Add crushed pineapple, green pepper and add cooked meatballs. Serve warm.

Becky Gardner  
Mother of Shannon '81  
Danyelle '82

LOVE IS ... when my mom and brothers help me with my homework.

Carlos Groom '85

## HICKORY STICKS

5 lbs. hamburger	2½ tsp. garlic salt
5 Tbsp "Tender Quick" salt	2½ tsp. mustard seed
2½ tsp. coarse ground pepper	1 tsp. hickory salt or liquid smoke

Mix all together, cover and refrigerate 24 hours. Mix again and refrigerate another 24 hours. Shape into 3 or 4 long rolls. Bake 200° for 2 hrs. and then 150° for another 6 hours. To serve, slice into thin rounds. May be frozen.



Alisa  
Pearson

Nell Meyers  
Grandmother of Heather '84

## ZUCCHINI APPETIZERS

3 c. thinly sliced unpared zucchini	½ tsp. salt
1 c. Bisquick	½ tsp. seasoned salt
½ c. chopped onion	½ tsp. oregano
½ c. grated parmesan cheese	½ c. oil
2 Tbsp. parsley	4 eggs
	Pepper and garlic salt

Mix all ingredients well. Grease a 9"x13" pan. Oven Temperature: 350°-Cooking Time: 25 minutes. Cut into 1"x2" pieces. Makes 4 dozen.

Patty Welch  
Mother of Ryan '82  
Lisa '85

## PARTY CHEESE BALL

1 8 oz. cream cheese	1 sm. can crushed pineapple, drained
2 Tbsp diced onion	
2 Tbsp. green pepper, diced	1½ dashes seasoning salt

Let cheese soften. Mix together all ingredients. Shape into a ball. Refrigerate overnight. Roll in nut meal if desired. Makes 1 cheese ball.

Vickie Hummer Kelley '71  
Hunter Kelley (3rd) '66

### HAM AND CHEESE ROLL

1 8 oz. pkg. softened cream cheese	½ tsp. paprika
2 c. (½ lb.) shredded cheddar cheese	1 (2¼oz) can deviled ham
1 tsp. grated onion	1 Tbsp. parsley flakes
1 tsp. dry mustard	½ c. chopped pecans
	Parsley sprigs

Combine first seven ingredients, mixing well; chill thoroughly. Shape into an 8 inch roll, and coat with pecans. Chill. Garnish with parsley and serve with assorted crackers. Yield: 1 8 inch cheese roll.

Carol McComb  
Mother of Kathy '82

### QUICK PIZZA CANAPÉS

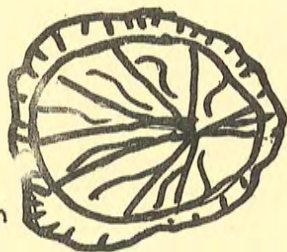
4 dozen Melba or cracker rounds	1 pkg. (4 oz) shredded mozzarella cheese
¾ c. catsup	Oregano
2 oz. sliced pepperoni	

Spread rounds with catsup; top with pepperoni slices. Sprinkle cheese and oregano over pepperoni. Place on ungreased cookie sheet. Makes 4 dozen canapes.

Oven Temperature: 400°-Baking Time: 3 to 5 minutes or until cheese is melted.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67 to Present

by Mary  
Graham  
Kindergarten



### WHAT I LIKE ABOUT LINCOLN SCHOOL

Lincoln School is nice, and it's shiny as ice.  
It has beautiful trees that makes me weak in the knees.

Philip Daley '83

### HOT SPINACH DIP

2 10 oz. pkg. chopped spinach, frozen	1½ tsp. black pepper
4 Tbsp. butter or margarine	¾ tsp. celery salt
2 Tbsp. flour	¾ tsp. garlic salt
2 Tbsp. onion, chopped	½ tsp. salt
½ c. evaporated milk	6 oz. pkg. Jalapeno cheese
½ c. vegetable stock	1 tsp. worcestershire sauce
	Cayenne pepper to taste

Cook spinach according to directions; drain and reserve liquid. Melt butter; add flour and blend smooth, not brown. Add chopped onions. Cook until golden, not brown. Add liquids; blend until smooth and thick. Add seasonings. Cut cheese into small pieces; add to mixture and cook until smooth. Add spinach. Serve hot with corn chips, and/or raw vegetables. Yield: 20-30 cocktail servings.

Connie McElhinney

Mother of:

Paul '56

Susan M. Godfrey '60

Those days are really in "By Gone Days" but happy ones. Best wishes and good luck in your undertaking.

Connie Welsh '23-'26  
Teacher 4th and 5th Grade

### SPINACH DIP

1 pkg. chopped spinach, frozen, cooked and drained	½ c. parsley flakes
½ c. minced onion	1 c. sour cream
	1 c. mayonnaise
	Salt and pepper to taste

Mix all ingredients together. Chill. Serve with raw vegetables.

Betty Jo Cooper  
Wife of Roy

'56

## QUICHE

12 slices crispy bacon	2 c. evaporated milk
1 c. grated swiss cheese	3/4 tsp. salt
1/4 c. sauteed onions	1/4 tsp. sugar
4 eggs	1/8 tsp. cayenne

Sprinkle crumbled bacon over a pie crust shell. Spread swiss cheese and onions on bacon. Beat together remaining ingredients and pour over cheese mixture.

Oven Temperature: 425° - Cooking Time: 15 minutes  
Reduce heat to 300° for 35 minutes.

Esther Brown	
Wife of Albert	'61
Mother of Amanda	'81
Hilary	'82

## SPINACH BALLS

2 boxes frozen chopped spinach, cooked and drained well	5 eggs, beaten
2 c. Pepperidge Farm dressing	1/2 Tbsp. thyme
2 large onions, chopped	3/4 c. melted margarine
	1/2 c. parmesan cheese
	1 Tbsp. garlic salt
	1 tsp. pepper

Mix all together. Chill in refrigerator. Roll into small balls (1 tsp. each). Place on greased cookie sheets. Freeze or bake uncovered. Makes 70 balls.

Oven Temperature: 350° - Cooking Time: 20-30 minutes.

Jean Brown	
Mother of Sara	'85



# SOUPS

## MINESTRONE SOUP

- |   |   |
|---|---|
| 1 c. dried pea beans                        | Few parsley sprigs  |
| 2 qts. water                                | 1 Tbsp. salt  |
| $\frac{1}{4}$ c. olive oil                  | $\frac{1}{2}$ c. elbow macaroni                             |
| 1 c. diced celery                           | $\frac{1}{2}$ tsp. each of crumbled dried basil and oregano |
| 1 onion, minced                             | $\frac{1}{4}$ tsp. pepper                                   |
| 2 $\frac{1}{3}$ c. (1lb. 3oz. can) tomatoes | Grated Parmesan cheese                                      |
| 2 c. shredded cabbage                       |   |
| 1 garlic clove, minced                      |   |

Cover washed beans with water. Bring to a boil and boil for 2 minutes. Heat oil in kettle, add vegetables, and saute lightly. Add beans with water and remaining ingredients except for the cheese. Cook, covered, for 2 to 3 hours. Serve with cheese. Makes 2 qts.

Caroline Brown

'53



Megan  
Jones

## MUSHROOM SOUP

- |  |  |
|--|--|
| 1-1 $\frac{1}{2}$ lbs. fresh mushrooms | 2-3 cans beef broth                        |
| 3 medium onions                        | 1 $\frac{1}{2}$ sticks butter or margarine |
| Parsley flakes                         | $\frac{1}{2}$ c. flour                     |
| Celery flakes                          | $\frac{1}{2}$ c. vinegar                   |
| Salt                                   | Egg noodles                                |
| Pepper                                 |  |

Clean and slice mushrooms. Chop 2 onions and add to mushrooms in a large pot. Add parsley flakes, celery flakes, salt and pepper to taste. Cover with water (about 2 $\frac{1}{2}$ -3 qts.) and add beef broth. Simmer for about 2 hours. Dice last onion and saute in  $\frac{1}{2}$  stick butter. Add to mix. Melt 1 stick of butter and slightly brown  $\frac{1}{2}$  c. flour. Add to mix. Add  $\frac{1}{2}$  c. vinegar (or more, to taste) and simmer about  $\frac{1}{2}$  hour before serving. Cook and drain egg noodles and float amount desired in each bowl of soup as it is served. Serves 8-10.

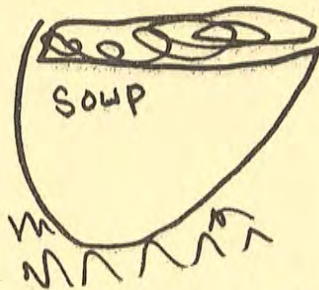
Nancy B. Brown  
Wife of Douglas

'59

## MOM'S VEGETABLE BEEF SOUP

2 lbs. stewing beef	3 bay leaves
1½ qts. tomatoes	1 tsp. thyme
1 qt. water	10-15 peppercorns
Salt and pepper to taste	2 or 3 carrots, sliced
3 onions, thinly sliced	3 or 4 potatoes, diced
3 c. celery, sliced	1 large bag frozen mixed vegetables
1 c. navy beans	

Brown beef well. Pour 1 quart tomatoes, water, salt and pepper over the browned beef. Add one onion, 1 cup celery, navy beans, bay leaves, thyme, and peppercorns. Simmer 2 hours. Add remaining onion and celery to this mixture with carrots and potatoes. Bring to a boil and simmer 5-6 minutes. Add mixed vegetables and remaining tomatoes. Simmer until all vegetables are done.



Esther Brown  
Wife of Albert '61  
Mother of Amanda '81  
Hilary '82

Holly  
Gordon

## AVGOLEMONO (LEMON SOUP)

6 c. chicken soup	3 eggs
¼ c. long grain rice	¼ c. fresh lemon juice
1 tsp. salt	1 lemon, sliced thin

Combine broth, rice and salt in a large saucepan. Bring to a boil and reduce heat. Cook and simmer until rice is tender. Remove pan from heat. In a bowl, beat eggs until fluffy and pale yellow, then beat in lemon juice. Slowly stir about 2 cups of hot broth into egg mixture. Whisk vigorously. Pour this mixture back into the rest of the soup. Whisk until slightly thickened. Cool to room temperature, then refrigerate until cold. This will thicken as it settles and chills. Garnish with lemon slices before serving. Serves 6.

Susi Blissert  
Librarian '75-Present

## WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like the teachers who teach Lincoln School students how to read, write, to add and subtract. The cooks who give us breakfast and lunch. The principal is very, very, very, very nice! Lincoln School has very, very, really nice people. Lincoln School has lots of rooms, and a bed to lay down when you are sick.

Hope Owens '83

## VEGETABLE BEEF SOUP

1 lb. ground beef	2 bouillon cubes
1 c. chopped onion	$\frac{1}{2}$ bay leaf
2 Tbsp. butter	$\frac{1}{2}$ tsp. worcestershire sauce
4 c. hot water	$\frac{1}{8}$ tsp. pepper
1 can tomatoes	1 pkg. mixed vegetables
1 c. sliced celery	1 c. egg noodles
1 Tbsp. salt	$\frac{1}{2}$ tsp. thyme

Saute beef and onions in butter in large pan until well browned; add water, tomatoes, celery, salt, bouillon, bay leaf, worcestershire sauce, pepper, and mixed vegetables. Bring to a boil, cover and simmer for 30 minutes.

Add noodles and thyme. Bring to a boil, cover and simmer for 15 minutes. Makes 8-10 servings.

Joan Devers	
Mother of Terry	'73
Robert	'74
Christy	'83
Debra	'84

## "DUMPLINGS" OR NOODLES FOR VEGETABLE SOUP

1 c. flour	1 tsp. baking powder
$\frac{1}{2}$ tsp. salt	1 rounded tsp. shortening
Water	

Add all ingredients together with enough water to make dough. Roll out as thin as possible. Cut into squares or any shape desired. Excellent in vegetable soup.

**Teacher**  
By  
**Suzanne**  
**Turnbo**  
**5th Grade**



Nellie Paxon Welsh	
Wife of Will	Oakdale
Mother of Charles	'11
Helen	'13
Sam	'19
Gordon	'28
Grandmother of	
Betty Welsh Caras	'42
Sam B. Welsh	'56
Beth W. Graham	'57
W. Holmes Welsh	'59
Dody W. Parris	'69
Great-Grandmother of	
Tracy Graham	'81
Elizabeth Graham	'83
Bryan Welsh	'83
Mary Graham	'85

### A WARMER UPPER SOUP

2 cans beef consommé	Salt
1 can water	Pepper
½ lb. finely chopped mushrooms	Cheesecloth

Combine consommé, water and mushrooms in saucepan and bring to a boil. Then simmer for one hour. Strain through a cheesecloth. Add salt and pepper to taste.

Serves 4 on a cold day, or is a nice appetizer for 6 before most any dinner.

Marnie Dennison  
Mother of Catherine '83

### TURKEY SOUP (ALMOST A STEW)

Turkey carcass	½ c. raw rice
1 onion, chopped	3 carrots, diced
2 8 oz. cans tomato sauce	1½ c. celery, diced
1 Tbsp. salt	½ tsp. poultry seasoning
6 c. water and/or turkey juices	¼ c. chopped parsley
	Bayleaf, pinch of oregano, pepper, optional

Place turkey carcass, onion, tomato, water, salt, poultry seasoning and optional seasonings in 5 quart pot. Use turkey juices in place of an equal amount of water if you saved the juices. Bring above to a boil. Then cover and reduce heat. Simmer at least one hour. Then add carrots, celery, parsley and rice; simmer one additional hour. When ready, skim off any fat and remove bones with great care.

This freezes well. Serve hot. It is usually so thick that it may be served with toast or over rice.

Frannie Taylor  
Wife of Henry '55  
Mother of Thomas '81

### WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like Library and Art more than any other subject. I also like Mrs. Cook's lunches very much. P.E. is fun too. Mrs. Bosch is my favorite teacher.

Philip Rohrer '83

## SICILIAN SAUSAGE SOUP

½ lb. bulk pork sausage	1 tsp. leaf basil, crumbled
1 large onion, chopped (1 c.)	½ c. orzo (rice shaped macaroni)
1 2 lb. 3 oz. can Italian tomatoes	¼ tsp. salt
2 cans chicken broth (3½ c.)	1/8 tsp. pepper
	1 16 oz. can zucchini

Brown sausage and onion in a large saucepan until all pink is gone from the meat. Add tomatoes, chicken broth and crumbled basil; bring to a boil. Stir in orzo, salt and pepper. Lower heat and simmer 20 minutes, or until orzo is tender. Add zucchini and heat well. Serve.



Cindy Parker  
Mother of Lara '81

K-81

## STUDENT TRANSPORTATION 1912-1925 Memories of William H. Cockerill '19

The chief mode of transportation for students going to Lincoln School in the teens and the '20s was by horse and buggy or cart. These would hold as many as three or four people.

The horses were housed during school hours in the sheds owned by the Quakers at each of the two places of meeting, one at the upper and two at the lower. Each provided shelter for 10 horses. These facilities were made available free of charge, another evidence of the Quaker's support of public education for the community and their excellent husbandry practices in caring for their animals. There were troughs for feeding grain that was brought daily for each horse from the student's home. The horses were watered enroute to and from school at various creeks and branches.

Upon arrival, the horses would be tied in their regular stalls and blanketed in cold weather. With the care of their horses completed, the students would then walk to the school with books and lunch boxes or pails in hand. At lunchtime, the grain was fed and the horses were checked.

One horse that came to Lincoln for 13 consecutive years covering 12 miles per day round trip was Nellie Bly, a brown half-breed mare with a white star on her forehead and one white sock on the hind leg. She brought five of the Cockerill children from their Fairview Farm (now Fort Bacon Farm) west of Philomont on the old Snickersville Pike (now Rt. 734). The five children were: William, Martha, Frances, Elizabeth and Helen.

On one occasion, the Cockerill girls dropped the reins as they were checking their lunch boxes. As they picked up the reins in haste, the lines were crossed. Because of this, Nellie Bly was pulled off of the road and up a bank with the cart almost upsetting before the situation was righted.

When there was heavy snow or when roads were extremely muddy, students came on horseback rather than by buggy or cart. On such a morning, Nellie Bly was being watered at a branch. The reins were dropped down her neck. To recover them, the rider leaned so far forward, balance was lost, resulting in a somersault into the water. Nellie Bly stood still while the drenched student handed the reins over to the rider of another horse. Walking to a nearby home, clothes were dried and the little Cockerill, though tardy and embarrassed, continued to school on foot.

Among those using this type of transportation during this period, in addition to the Cockerills, were: Lupton and Marion Simpson; Ethel, Belle and Charlie Thompson; Herman, Myrtle, and Irene Piggott; Roy and Isabelle Pancoast; Walter, Sophie and Ruth Simpson; Roland, Kathleen and Campbell Legard; Vivian, Vinnie and Paris Coleman; Rose Hunter and her sisters; Nellie Ashby; Frank Fleming; and Helen and Charlie Welsh.

Another means of student transportation was by horse-drawn school buses from Hamilton and Purcellville. Claudia Lowe drove the two-horse vehicle that brought 10-12 children from Hamilton while Mr. Zeberly did the same for the Purcellville area. Some of those who came from Hamilton were: Maxine Otley; Fannie Reid; Pete and Sis Thomas, Margaret and Lilly Chamblin; and Dr. Sydnor's children. Riding the horse-drawn bus from Purcellville were: Bob, Thomas, and Howard Carruthers; Chamblin Steele; and the Case brothers.

Bicycles were used by a few-with Frank Cole and Lawrence Kephart being two using this means of transportation.

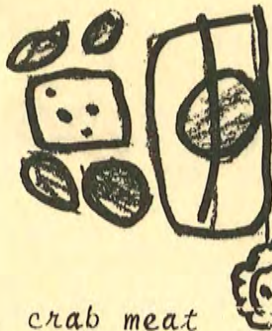
Great days these were at Lincoln!

# MAIN DISHES

## SHRIMP IN LOBSTER SAUCE

- |                                      |                    |
|--------------------------------------|--------------------|
| 1 lb. shelled shrimp                 | 2 Tbsp. soy sauce  |
| ½ lb. lean pork, cut in small pieces | 3 tsp. cornstarch  |
| 2-3 Tbsp. peanut oil                 | 1 egg, mixed       |
| 1 crushed clove of garlic            | ½ c. chicken stock |
| ½ tsp. sherry or dollop of beer      | Salt to taste      |
|                                      | 1 or 2 leeks       |

Use a wok or a large skillet. Heat the oil, add to this the crushed garlic, remove when browned. Add salt. Cook pork until done and set aside. Heat oil; add shrimp until color changes (about 3 min.); add cooked pork and soy sauce, sherry, cornstarch, and chicken stock mixture. Quickly add egg over pork and shrimp. Sprinkle cut leeks over dish and serve immediately. Serves 4.



Eric  
Wentzel  
K-81

Susi Blissert  
Librarian '75-Present

## CRAB IMPERIAL

- |                              |                                       |
|------------------------------|---------------------------------------|
| 1 lb. crab meat              | Dash of hot sauce                     |
| ½ c. milk                    | Dash of cayenne pepper                |
| 2 tsp. shallots              | Dry mustard to taste                  |
| 1 tsp. worcestershire sauce  | Parsley flakes, dry or fresh to taste |
| ½-1 c. bread crumbs          | Green pepper or celery, optional      |
| ½ c. mayonnaise, approximate |                                       |
| 1 tsp. lemon juice           |                                       |
| ½ tsp. salt                  |                                       |

Remove cartilage from crabmeat. Combine all ingredients. Place in individual shells, ramekins or casserole dish. Top with more bread crumbs and paprika. Dot liberally with butter.

Oven Temperature: 375°-Cooking Time: 15-20 minutes or until bubbly and lightly browned. Serves 4-6.

Susan Gregg Pheiffer '61

## RAINBOW SHRIMP SALAD

1 c. cleaned cooked shrimp	$\frac{1}{4}$ c. chopped onion
3 c. cooked rice	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ c. sliced celery	3 Tbsp. mayonnaise
$\frac{1}{4}$ c. sliced pimento-stuffed olives	Crisp lettuce
$\frac{1}{4}$ c. chopped green peppers	2 tomatoes cut in wedges
$\frac{1}{4}$ c. chopped pimento	$\frac{1}{4}$ c. French dressing
	1 lemon cut in wedges

Split each shrimp lengthwise. Combine shrimp, rice, celery, olives, green pepper, pimento and onion in large bowl; cover and chill. Just before serving, stir together salt, pepper and mayonnaise; toss with shrimp mixture. Spoon shrimp mixture onto lettuce; garnish with tomato wedges and if desired with whole shrimp. Serve with French dressing and lemon wedges. Serve 6.

Becky Harwood  
 Mother of Chip '75  
                   Dawn '76  
 Aide '67-Present

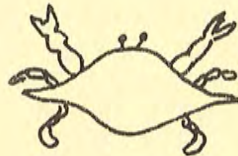
## CRABMEAT CASSEROLE

1 6 oz. pkg. frozen crabmeat	1 c. uncooked shell macaroni
1 10 oz. can mushroom soup	$\frac{1}{2}$ c. shredded cheddar cheese
1 c. milk	2 Tbsp. grated onion

Combine ingredients in  $1\frac{1}{2}$  quart casserole. Cover with foil. Refrigerate overnight.

Oven Temperature: 350°-Cooking Time: 1 hour.

Mary Paul Jones  
 Mother of Wendy '81  
                   Carrie '83  
                   Megan '85



LOVE IS ... when I hug my mommy and daddy.

Holly Gordon '85

## SEAFOOD CASSEROLE

2 8 oz. bags precooked	$\frac{1}{2}$ stick margarine, melted
shrimp, thawed and drained	1 Tbsp. seafood seasoning,
1 lb. precooked crab meat	or less depending on spicy-
1 c. chopped celery	ness desired
1 c. mayonnaise	1 c. buttered bread crumbs
Salt and pepper	

Mix together all ingredients except bread crumbs.  
 Pour into a casserole dish. Top with buttered crumbs.  
 Oven Temperature: 350° - Cooking Time: 30 minutes

Linda Welsh  
 Wife of Holmes '59

## INSTANT RICE SHRIMP JAMBALAYA

2 Tbsp. butter	1 1lb. 13 oz. can whole
$\frac{1}{2}$ c. diced onions	peeled tomatoes
$\frac{1}{4}$ c. diced green peppers	1 tsp. salt
$\frac{1}{2}$ c. diced cooked ham	$\frac{1}{4}$ tsp. thyme
1 lb. raw shrimp, peeled	1 small bay leaf
and cleaned	2 Tbsp. chopped parsley
	$\frac{1}{2}$ tsp. sugar
	1 $\frac{1}{3}$ c. instant rice

Melt butter in flame-proof casserole or skillet over medium heat. Add onion and green pepper and sauté until lightly browned, stirring frequently. Add ham and shrimp; cook just until ham is lightly browned and shrimp are pink. Drain tomatoes, measuring juice. Add water to juice to equal 1 $\frac{1}{2}$  cups. Add the liquid, tomatoes, salt, thyme, bay leaf, parsley and sugar to mixture in skillet. Cover and simmer 5 minutes. Then stir in rice, cover and simmer 5 minutes. Makes 6 servings.

HEAD START HINTS: Prepare jambalaya up to the point of adding rice. Cool quickly and store in the refrigerator. A few minutes before serving time, thoroughly heat jambalaya mixture, add rice and continue as recipe directs. If you have not used a flame-proof casserole for cooking, heat your serving casserole in the oven for a few minutes.

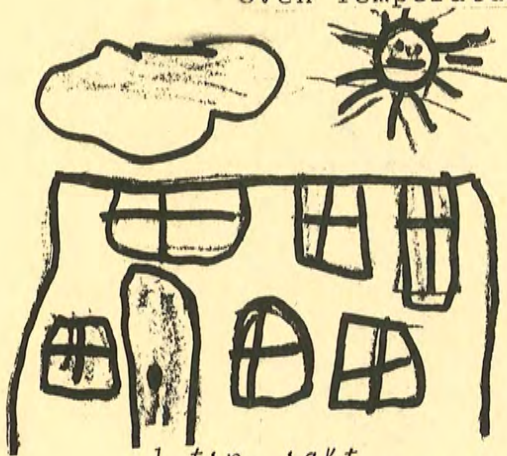
Mary Owen Chatfield-Taylor  
 Grandmother of:  
 George Kingsley '81  
 Arch Kingsley '83

## SHRIMP CASSEROLE

2 lbs. raw shrimp (use more if shrimp are small)	3/4 c. Minute Rice
1 Tbsp. lemon juice	1/8 tsp. black pepper
3 Tbsps. salad oil	1/8 tsp. mace or nutmeg
2 Tbsps. butter	1 c. tomato soup
1/4 c. chopped onion	1 c. light cream
1/4 c. chopped green pepper	1/4 c. sherry
	1/2 c. slivered almonds, (opt.)

Marinate shrimp overnight in lemon juice and salad oil. Sauté onion and green pepper in butter. Combine all ingredients and pour into buttered casserole. Cover top with slivered almonds if desired.

Oven Temperature: 350°-Cooking Time: 55 minutes



Betty M. Farrand  
Mother of Edward '81  
and from  
Margaret Reed Farrand  
Grandmother of Edward '81

K-81

Jamie Rasmussen

## TOMATO-TUNA LOAF

1 tsp. salt  
2 envelopes unflavored gelatin  
1/2 c. cold water  
1 c. mayonnaise

1 10 1/2 oz. can tomato soup  
1/4 tsp. pepper  
2 c. bread crumbs  
1 6 1/2 oz. can tuna, flaked

Soften gelatin in cold water. Heat soup to boiling point. Stir gelatin and soup together. Add salt and pepper. (Mustard may be added to taste.) Let cool. Chill until partially set. Blend in mayonnaise. Drain tuna; flake. Fold in with bread crumbs. Pour into oiled mold. Chill for several hours. Serve with salad greens.

Eleanor Harrington  
Mother of Jenny '82  
Rusty Grimes '81

## WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like doing multiplication the best, and all the teachers too.

Debbie Monroe '83

## BLUEFISH SALAD BAKE



1½ lbs. baked bluefish	¾ c. mayonnaise
2 10½ oz. cans cream of chicken soup	1 tsp. salt
1½ c. diced celery	½ tsp. pepper
½ c. finely chopped onion	5 hard-boiled eggs, sliced
	2 c. crushed potato chips

To bake a bluefish, it must be cleaned and washed well. Dry it and place in shallow, well greased baking pan. Sprinkle with salt and pepper and dot with butter. Place fresh onion slices along the side of the fish. Bake for 50 min. at 350°. Baste frequently. Bluefish should be baked fresh. It does not freeze well.

When cooled, mix all ingredients together except for the potato chips which are sprinkled on top. Serves 10.

Oven Temperature: 400°-Baking Time: 20 mins.

NOTE: If the fish seems a little dry, mayonnaise may be adjusted to taste. You also may substitute tuna (9½ oz. can) for the bluefish.

Thomas S. Woodall  
Principal '75-Present

## BAKED CHOP SUEY

1 lb. hamburger	1 10½ oz. can cream of chicken soup
1 onion, chopped	4 Tbsps. soy sauce
1 c. celery, chopped	1½-2 c. water
½ c. rice, raw	1 can Chinese noodles
1 10½ oz. can cream of mushroom soup	

Cook onion until golden. Add hamburger and brown well. Add remaining ingredients, except noodles. Pour into a buttered casserole.

Oven Temperature: 350°-Cooking Time: 1 hour. Remove from oven. Sprinkle noodles over casserole. Return to oven for 20 minutes more. Remove from oven and serve.

Andy  
Smith  
K-81



Mary Brown	
Wife of Sam	'26
Mother of:	
Ruth B. Traynham	'56
Ellen B. Rummel	'59
Bobby	'64

### SQUASH HALVES STUFFED WITH GROUND BEEF

3 med. sized yellow squash, cut in half, lengthwise	$\frac{1}{4}$ c. finely chopped onion
Salt and pepper	1 Tbsp. butter
$\frac{1}{2}$ lb. ground beef	$\frac{1}{2}$ c. tomato sauce
$\frac{1}{4}$ c. finely chopped celery	1 slice bread, crumbled
	Grated Parmesan cheese

Parboil squash halves for 20 to 25 minutes. Drain and remove seed sections. Season the squash with salt and pepper. Brown ground beef, celery, and onion in butter. Add tomato sauce and bread crumbs. Mix well. Fill squash with meat mixture. Sprinkle with Parmesan cheese. Serves 4-6.

Oven Temperature: 350°-Cooking Time: 30 minutes

Betty Newton Titus  
Wife of Alvin '41  
Mother of Robert '60  
Larry '62  
Alvin '63  
Grandmother of Tommy '83

### MEAT LOAF

1 pepper, chopped	2 eggs
1 onion, chopped	$\frac{1}{2}$ c. milk
1 clove garlic, minced	1 lb. hamburger
Bread crumbs from 2-3 slices of bread	1 lb. veal

Combine all ingredients together. Place in a loaf pan or form into a loaf.

Oven Temperature: 350°-Cooking Time: 1-1½ hours  
Serve with sauce on top or slice and serve with sauce on the side.

### SAUCE

1 can cream of mushroom soup	3 Tbsp. horseradish
3 Tbsp. worcestershire sauce	$\frac{2}{3}$ c. catsup

Combine all ingredients. Heat. Serve with meat loaf.

Betty Welsh Caras '42

### CROCK POT MEAT LOAF

2 eggs, slightly beaten	½ medium onion, chopped
¾ c. milk	1 small green pepper, chopped
3 slices wholewheat bread, crumbled	Salt and pepper to taste
2 lbs. ground beef	1 c. catsup

Mix eggs and milk, and soften bread crumbs in this mixture. Add all other ingredients except ½ cup catsup. Mix thoroughly and place in crock pot. Cover with last ½ cup catsup. Cook on high 3-4 hours or on low 8-9 hrs. Serves 6-8.

Douglas Brown '59

### HAMBURGER PIE

1½ lbs. hamburger	1 can tomato soup
1 onion	Mashed potatoes
1 16 oz. can green beans	Salt and pepper to taste

Brown meat and onion. Pour into casserole dish; stir in soup, top with beans and last of all potatoes. Oven Temperature: 350°-Cooking Time: 30 minutes

Brenda J. Titus  
Wife of Larry '62  
Mother of Tommy '83  
Kim Potts '80

### SWEDISH MEATBALLS

2 lbs. ground beef	1 7 oz. glass grape jelly
1 18 oz. bottle barbecue sauce	Salt and pepper to taste
Onion salt, dash	

Mix ground beef with salt, pepper and onion salt. Form into meatballs. Fry until done. Drain. Combine barbecue sauce and grape jelly; cook until well mixed and hot. Pour sauce and meatballs into a chafing dish. Serve hot with colored toothpicks.

Linda VanDenburgh  
Mother of Michael '73  
Rebecca '85

## SPAGHETTI AND MEAT SAUCE

2½ lbs. hamburger	2 cans tomato soup
1 large onion	Enough water for desired thickness
1 1 lb. 7 oz. can tomato paste	4-6 Tbsp. brownulated sugar to taste

Brown hamburger and onion. Add the tomato paste and soup. Stir and add water to reach desired thickness. Add brownulated sugar and simmer one hour or more. Serve over spaghetti.

Ann Radford  
Mother of Linda '82  
David '84

## HASH TACOS

1 can Roast Beef Hash	½ c. diced onions
¾ tsp. chili powder	Shredded lettuce
1 c. raw diced tomatoes	Shredded cheese
½ c. diced green peppers	Taco shells

Heat hash adding chili powder. Spoon onto taco shells and top with other ingredients as you like.

Brenda Titus  
Wife of Larry '62  
Mother of Tommy '83  
Kim Potts '80



By  
Virginia Greyley 4th Grade

I like to work and play at Lincoln School. I like my friends. I like to read books.

Donald Frye '85

## MATHILDA FLEMMING'S BEEF BARBECUE

2 Tbsp. butter	$\frac{1}{2}$ tsp. pepper
$\frac{1}{2}$ c. chopped onion	1 tsp. mustard
2 lbs. hamburger	$\frac{1}{2}$ c. water
2 tsp. salt	

Melt butter and saute onion. Add other ingredients. Mix well and simmer until well browned.

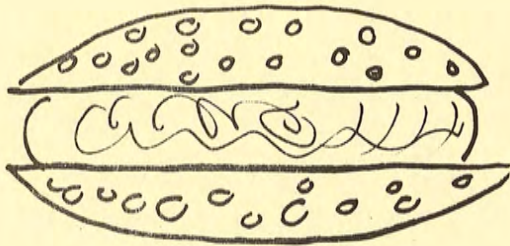
### SAUCE

2 c. catsup	$\frac{1}{4}$ c. lemon juice
$\frac{1}{4}$ c. vinegar	1 pint celery, finely
$\frac{1}{2}$ c. brown sugar	chopped
1 green pepper, finely	3 Tbsp. worcestershire
chopped	sauce

Combine all ingredients. Cook over low heat for 30 minutes.

Combine beef mixture and sauce. Simmer for 1 hour.

Yield: 24 barbecues.



Arch  
Kingsley

Contributed by:

Louise Whitman

Mathilda Flemming, Cook '55-'58

Mother of:

Mary F. Killough '36

Paul '38

Thelma '40

Marguerite F. Seabright '43

Betty F. Lake '45

Irene F. Vaneck '48

### BEEF BARBECUE

2½ qts. shredded beef	few drops red pepper sauce
2 Tbsp. oil	1 c. brown sugar
$\frac{1}{3}$ c. vinegar	1½ c. minced onion
1½ c. water (use 1 cup and	2 c. minced celery
add ½ cup more if needed)	2 Tbsp. dry mustard
3 c. catsup	2 Tbsp. salt

Prepare your beef by cooking beef short ribs or a chuck roast until very done and tender and fall off the bone. Shred or chop the cooked beef. Combine the beef and the rest of the ingredients, and simmer 1 hour.

Linda Lawson

Mother of Anna '82

Claude '84

## STUFFED HAMBURGERS

For 3

1 lb. hamburger  
1 tsp. seasoned salt  
 $\frac{1}{2}$  c. grated cheese  
 $1\frac{1}{2}$  Tbsps. chili sauce  
 $1\frac{1}{2}$  Tbsps. drained chili  
relish (Sweet relish)

For 5

$1\frac{1}{2}$  lbs. hamburger  
 $1\frac{1}{2}$  tsps. seasoned salt  
 $\frac{3}{4}$  c. grated cheese  
3 Tbsps. chili sauce  
3 Tbsps. drained chili  
relish (Sweet relish)

Combine hamburger and seasoned salt. Make into thin patties. Combine cheese, chili sauce and relish. Spoon mixture on a single patty. Top with a second patty. Seal edges securely, pressing together. Broil 3-5 minutes on each side, 3" from heat. Serve on grilled buns with lettuce and tomato slices.

Linda Welsh  
Wife of Holmes '59

## DADDY'S MEAT LOAF

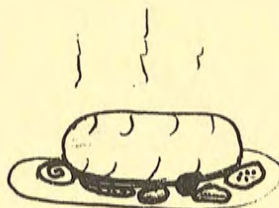
$1\frac{1}{2}$  lbs. hamburger  
1 large brown egg  
 $\frac{1}{2}$  c. milk  
 $\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  average size onion  
 $1\frac{1}{2}$  c. croutons or bread  
crumbs  
 $\frac{1}{3}$  c. water  
 $\frac{1}{3}$  c. barbecue sauce

Soak croutons in milk. Chop onion. Mix hamburger, egg, onions and soaked croutons together. Combine water and barbecue sauce; add  $\frac{1}{2}$  to the hamburger mixture. Put in a loaf pan. Bounce on counter to settle. Pour remaining barbecue sauce over the top.

Oven Temperature: 350°-Cooking Time: 1 hour

Dave Radford  
Father of Linda '82  
David '84

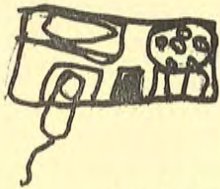


## CURRIED BEEF PITA

1 lb. ground beef	1½ tsp. salt
1 medium onion, diced	½ tsp. sugar
1 garlic clove, halved	1 medium tomato, diced
1 Tbsp. curry powder	1 9 oz. pkg. sandwich
1 medium zucchini, diced	pockets (pita bread)
½ c. water	

In skillet, cook ground beef, onion, garlic and curry powder until meat is browned and onion is tender; discard garlic. Add zucchini, water, salt, sugar and pepper. Heat to boiling. Reduce heat to low; cover and simmer 15 minutes or until zucchini is tender, stirring occasionally. Stir in tomato; heat through.

Meanwhile, cut each sandwich pocket in half and place on a large cookie sheet. Heat sandwich pockets in 350° oven until warm, about 5 minutes. Spoon meat mixture into sandwich pockets. Arrange on a platter. Makes 4 servings.



Christine  
Wilson

### HUSBAND'S DELIGHT

1 lb. ground beef	1 3 oz. pkg. cream cheese
1 tsp. salt	½ pint sour cream
¼ tsp. garlic salt	½ c. grated cheese
2 8 oz. cans tomato sauce	1 4 oz. can mushrooms
1 8 oz. pkg. egg noodles	

Brown beef; drain. Add salt, garlic salt and tomato sauce; simmer for 15 minutes. Cook noodles, rinse and drain. Mix cream cheese and sour cream. Add to meat mixture. Add mushrooms. Mix all ingredients well. Pour half of the noodles into a greased baking dish, then meat mixture, then the rest of the noodles. Top with grated cheese.

Oven Temperature: 350°-Cooking Time: 30 minutes

Mildred Underwood  
Mother of Lori Swart Davis '71  
Lesley Swart '71  
Melanie Underwood '81  
Daughter-in-law of:  
Eloise Carter Underwood '25

## WILD RICE CASSEROLE

2 c. boiling water 2/3 c. uncooked wild rice, washed and drained well 1 can chicken rice soup 1 4 oz. can mushrooms, undrained 1/2 c. water	1/2 tsp. salt 1 bay leaf 1/4 tsp. each of: celery salt, garlic salt, pep- per, onion salt, paprika 3 Tbsp. chopped onions 3 Tbsp. salted oil 3/4 lb. ground beef
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Pour boiling water over rice. Let stand, covered for 15 minutes. Drain. Place rice in a 2 quart casserole. Add soup, mushrooms and liquid, water and seasonings. Mix gently and let stand for a few minutes. Saute onion in oil until transparent and add to casserole. Cook ground beef until brown and crumbly. Add to rice; mix well. Bake covered.

Oven Temperature: 325° - Cooking Time: 2 hours

Eugenie Hopkins  
 School Librarian '75-Present  
 Mother of Janet '78  
                     Seth '80

## PRINCIPAL BEEF STROGANOFF

1 1/2-2 lbs. chuck, round or sirloin Flour for breading 1 Tbsp. butter 1 can beef broth 1 small can tomato paste 1 c. sour cream 1 Tbsp. butter, opt.	2 Tbsp. flour Salt and pepper Small minced onion Minced green pepper 1 Tbsp. worcestershire sauce Cooking oil, preferably olive oil
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Cut beef into 3 inch long, very thin strips. Lightly coat beef strips in a mixture of flour, salt, and pepper and brown in hot oil. Set cooked beef aside to drain. Pour off excess oil and add 1 Tbsp. of butter, optional. Saute minced onions and peppers until onions are transparent. Remove from heat and add tomato paste. Stir in worcestershire sauce. Mix in beef broth and 2 Tbsps. flour. Mix well, over medium heat. When well heated, add the beef and warm very well. Turn burner on low and add 1 cup of sour cream, mixing well. Salt and pepper to taste. (You may also add garlic powder.) Serve over hot noodles. Serves 4 generously or 6 average.

Thomas Woodall  
 Principal '75-Present

## BEEF PAPRIKA

1/2 c. shortening	2 tsp. salt
2 lb. beef; chuck or round, cut in 1" cubes	2 tsp. paprika
1 c. sliced onions	1/2 tsp. dry mustard
1 small garlic clove, minced (optional)	Dash of cayenne pepper
3/4 c. catsup	1 1/2 c. water
2 Tbsp. worcestershire sauce	2 Tbsp. flour
1 Tbsp. sugar	1/4 c. water
	3 c. hot, cooked noodles

Melt shortening in large skillet. Add meat, onion, and garlic. Cook and stir until meat is brown and onion is tender. Stir in catsup, worcestershire sauce, sugar, salt, paprika, mustard, cayenne and 1 1/2 cups of water. Cover and simmer 2 to 2 1/2 hours. Blend flour and 1/4 cup water. Stir gradually into meat mixture. Heat to boiling, stirring constantly. Boil and serve in one minute. Serve over cooked noodles. Serves 6 to 8.

NOTE: If you like a little more sauce on your noodles, double all ingredients except meat.

Nancy Wogan  
Mother of Jody '75  
Jeff '81

## BEEF STROGANOFF

1 sirloin steak, trim fat and cube	1/8 tsp. black pepper
Butter, melted	2/3 c. undiluted beef broth
1/2 c. chopped onion	1 4 oz. can undrained chopped mushrooms
3 Tbsp. flour	2/3 c. sour cream
1/2 tsp. garlic salt	Noodles or rice
1/4 tsp. dillweed	

Brown beef cubes in butter in a skillet. Remove meat and sauté onions. Remove from heat and stir in flour, garlic salt, dillweed and pepper. When this is mixed well, stir in beef broth, ( you may use any amount to suit thickness ) until smooth. Add mushrooms. Return to heat; bring to a boil. Now add beef and simmer. Just before serving, stir in sour cream. Serve over noodles or rice.

Joyce Rose deButts '51

## STIFADO

5 lbs. lean beef, cubed	2 Tbsp. brown sugar
Salt	2 cloves of garlic, pressed
freshly ground pepper	2 bay leaves
1 c. butter	2 sticks of cinnamon
3 bags small onions, frozen	1 tsp. whole cloves
2 6 oz. cans tomato paste	$\frac{1}{2}$ tsp. ground cumin
$\frac{2}{3}$ c. red wine	4 Tbsp. raisins or currants
4 Tbsp. red wine vinegar	

Season meat with salt and pepper. Melt butter in a heavy kettle. Add meat, coat with butter but do not brown. Arrange onions over meat. Mix together tomato paste, wine, vinegar, sugar and garlic; pour over onions and meat. Add spices and raisins (or currants). Cover with a plate to keep onions from disintegrating. Cover kettle and simmer 3 hours or until meat is very tender. Do Not Stir Until Serving Time. Serve with sesame seed noodles. Yield: 10-12 servings.

Connie McElhinney  
Mother of Paul '56  
Susan M. Godfrey '60

## ITALIAN SPAGHETTI

$\frac{1}{2}$ lb. spaghetti, boil in salted water	$\frac{1}{2}$ tsp. pepper
1 lb. round steak, cubed and browned	3 Tbsp. tomato paste
1 lb. pork, cubed and browned	1 bay leaf
$\frac{1}{4}$ c. olive oil	1 4 oz. can mushrooms
2 medium onions, chopped fine	1 #2 can tomatoes
2 bell peppers	1 tsp. salt
	1 $\frac{1}{2}$ lumps of sugar
	Grated cheese

Heat oil. Sauté onion and bell peppers. Add pepper, tomato paste, bay leaf, mushrooms, tomatoes, salt and sugar. Cook for  $\frac{1}{2}$  hour. Layer spaghetti, meat, cheese and sauce into baking dish. Bake until bubbly and brown.

NOTE: A handful of dried mushrooms is excellent instead of a can of mushrooms.

Janie Hoge  
Wife of Malcolm '15

### BEEF BURGUNDY

1 lb. beef, cut in 1-2" cubes	1/8 tsp. pepper
1/2 c. red burgundy wine	1 medium onion, diced
1 can consommé	1/4 c. bread crumbs
3/4 tsp. salt	1/4 c. flour

Combine first six ingredients. Mix flour with bread crumbs and stir into beef mixture. Cover and bake.

Oven Temperature: 300°-Cooking Time: 3 hours  
Serve with noodles.

Pat Hardy  
Mother of Mark '76  
Derek '80

### LEMON PEPPER STEAK

2 lbs. top round steak	1 Tbsp. grated lemon peel
2 Tbsp. butter	1 tsp. salt
2 tsp. cracked black pepper	1 clove garlic, minced

Blend pepper, lemon peel, salt and garlic into butter. Spread half of the mixture on one side of steak; turn and spread remainder on the other side. Broil approximately 3-4 minutes on each side for rare, 8 minutes for medium or longer, if desired. Cut the steak on the diagonal.

Dody Welsh Parris '69

### SHIPWRECK

Potatoes, sliced	Carrots, diced
Onions, sliced	Celery, diced
3/4 c. cooked rice	3 cans tomato soup with 1 1/2
1 lb. ground beef, browned	cans of water
	Sliced cheese

In a large cake pan, layer all ingredients. Cover with foil.

Oven Temperature: 400°-Cooking Time: 1 hour.  
Add cheese just before serving.

Suzanne Trumbo '80

## SWISS STEAK

2 lbs. round steak	1 4 oz. can of mushrooms
1 onion, sliced	1 Tbsp. worcestershire sauce
1 green pepper, sliced	$\frac{1}{2}$ tsp. thyme
1 qt. tomatoes	Salt and pepper

Cut meat into serving size pieces and roll in flour seasoned with salt and pepper. Brown well and place in a large baking dish(I use a roaster.). Put onions, green pepper and mushrooms over meat. Mix tomatoes, worcestershire sauce and thyme and pour over all. Season with salt and pepper to taste.

Oven Temperature: 350°-Cooking Time: 2 hours

Esther Brown  
Wife of Albert '61  
Mother of Amanda '81  
Hilary '82

## BEEF AND ONIONS

Oil	Sherry
3 c. thin onion rings	$\frac{1}{2}$ lb. tender beef
Soy sauce	Cornstarch
Sugar	

Heat 2 Tbsp. of oil and slightly sauté 3 cups of onion rings, which have been thinly sliced. Add 1 Tbsp. soy sauce and  $\frac{1}{2}$  tsp. of sugar, and 1 tsp. of sherry; continue to heat a second or two. Remove from pan.

Dredge  $\frac{1}{2}$  lb. of tender beef (top round), sliced into fine strips, with a mixture of 2 tsps. cornstarch, 1 Tbsp. soy sauce, and 1 tsp. sherry. Heat pan, add 2 Tbsp. of oil and sauté the beef. Add onions to the beef. Heat thoroughly and serve hot. Serves 4 people.

NOTE: This is a very economical dish. The onions must be fried over the highest and hottest heat possible (stir-fried). The beef is only fried for a second (high heat again) and is nearly rare in the middle. This dish is a favorite of mine for a Chinese evening.

Pat VanDellen  
Mother of Adrian '82  
Janine '84

SOMEDAY ... I want to be grown up.

John Crim Franz '85

### SAUTÉED LAMB

1½ lb. shoulder cut lamb, fat removed, cubed	1 clove garlic
2 large tomatoes	Rosemary
½ large minced onion	Thyme
½ bay leaf	Basil
	1 Tbsp. olive oil

Cut lamb into small pieces. Sauté in olive oil in a medium sized skillet until brown. Add garlic, bay leaf, and sprinkle with rosemary, thyme and basil. Dice tomatoes and onion. Add to the lamb mixture, cover and simmer for 10 minute. Serve on pita bread. Serves 4.

Susi Blissert  
Librarian '75-Present

### JACKRABBIT MEAT People Can Eat-

The big bunnies are fine-it's all in the way you fix them.

Jackrabbit steaks (thigh joints)	Bread crumbs
Salted water (1 Tbsp. salt to 1 qt. of water)	Beaten egg

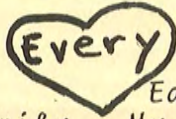
Soak jackrabbit steaks in salted water for 24 hours. Then bone carefully and remove every membrane; wipe dry. Dip in bread crumbs, then in beaten egg, then in bread crumbs. Brown in plenty of hot fat. If the meat doesn't get tender, simmer slowly after browning, adding a little water.

Malcolm Hoge '15



LOVE IS ... feeding a rabbit.

Kelly Culbert '85



PATÉ DE PAQUES  
(EASTER LOAF)

Easter in France, this loaf is made for the family. My grandmother makes this for us, as she did when she lived in France.

Lydia Hertz-1st Grade Teacher  
From '73

Dough (any basic pie crust)	Pepper to taste
5-6 eggs, hard boiled	$\frac{1}{2}$ lb. veal, ground
Salt to taste	$\frac{1}{2}$ lb. pork, ground

Divide dough in half. Shape  $\frac{1}{2}$  of the dough into a 9" square. Place on a cookie sheet. Combine veal, pork, salt and pepper to taste. Place in the center of the square. Slice hard boiled eggs in half; place over meat mixture. Seal paté with other half of dough (roll out). Put fork marks on top. With any leftover dough, shape small crosses and flowers on top of paté.

Oven Temperature: 350°-Cooking Time: 1 hour or until nicely browned.

Madame John L. Strong  
Grandmother of:

Crane	'53
Lydia (3rd)	'53
Gustav	'60
Steven	'65
Christina	'69



by  
Heather Meyers  
1st Grade



Melanie  
Potts  
1st Grade

### BAKED BEAN CASSEROLE

3 large cans baked beans	1 medium onion, chopped
2 1 lb. cans whole tomatoes, chopped	4 Tbsp. catsup
20 or so hot dogs, cut up	Mozzarella cheese, ½ lb. grated
3 Tbsp. brown sugar	

Mix together baked beans, tomatoes, hot dogs, brown sugar, onion, catsup and ½ the grated cheese. Pour into baking dish. Lightly spread remaining cheese over top.

Oven Temperature: 350° until cheese browns lightly.  
Yield: 8-10 servings.

Cynthia Mahnken  
Mother of Punkins '84

### SAUSAGE-NOODLE CASSEROLE

3 c. cooked noodles	¼ lb. cheddar cheese
1 lb. mild sausage (may use hot)	2/3 c. evaporated milk
¼ c. chopped onions	½ tsp. salt
1 can cream of mushroom soup	½ tsp. oregano
	¼ tsp. pepper

Fry sausage and onions; add soup, cheese, milk and seasonings on top of stove. Add cooked noodles. Place in a casserole dish and bake.

Oven Temperature: 350°-Cooking Time: ½ hour.  
(If it seems too dry, add some water to casserole before baking.)

### TOPPING

2 c. Corn Chex	½ tsp. garlic salt
4 Tbsp. margarine	½ tsp. paprika

Melt butter and add rest of the ingredients. Spread on top of cooked casserole and run under the broiler until golden.

Ruth McHenry  
Mother of Duncan '81  
Raymie '84

## OLD FASHIONED BAKED BEANS

2 c. dry beans (1 lb. pkg)	$\frac{1}{2}$ c. dark molasses
$\frac{1}{4}$ lb. bacon	$\frac{1}{2}$ c. catsup
2 tsp. salt	1 Tbsp. vinegar
$\frac{1}{2}$ tsp. dry mustard	2 c. bean liquid
$\frac{1}{4}$ c. brown sugar	1 onion, chopped

Soak beans overnight, well covered. Drain and reserve liquid. Dice bacon and add to remaining ingredients. Mix all including 2 cups of bean liquid. Oven Temperature: 300°-Cooking Time: 5-6 hours



Michael  
Lickey

K-81

Pat Hardy  
Mother of Mark '76  
Derek '80

## OLD-FASHIONED BAKED BEANS

1 lb. dried pea(navy) beans	1 tsp. paprika
1 med. onion, finely chopped	$\frac{1}{2}$ tsp. leaf basil
$\frac{1}{2}$ c. catsup	Salt
$\frac{1}{2}$ c. brown sugar, packed	1 lb. smoked ham, bacon, or
$\frac{1}{2}$ c. dark corn syrup	salt pork, diced

Soak beans overnight in 9 cups of water. Then cook in water until softened. Drain and stir in remaining ingredients. Pour into crock pot. Cover and cook on low setting 6-12 hours; on high setting 3-4 hours. Yield: 8 servings or about 2 $\frac{1}{2}$  qts.

Note: When draining water from beans, save it. You may need to add water while beans are cooking in crock pot.

K. M. Hummer '74

## WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like Lincoln School because I like the teachers. Lincoln is fun. I like P.E., and Math, Spelling and I like the lunch. I like my classmates. I like library and coming and going home on the bus. But best of all I like Art. We make all kinds of things in Art.

Camilla Puelicher '83

## BREAKFAST CASSEROLE

2 lb. bulk sausage or chopped ham	4 slices white bread, cubed
12 eggs	2 tsp. mustard
4 c. milk	2 tsp. salt
	2 c. grated cheese

Brown and drain meat. Beat eggs and add remaining ingredients. Pour over meat and bread cubes and place in baking dish in refrigerator overnight. The next day, bake at 350° for 45 minutes. Serves 6-12.

NOTE:  $\frac{1}{2}$  this recipe uses a 9"x13" pan.

Janet Meyers  
Mother of Heather '84

## HELPFUL HINT STRETCHED BUTTER

1 lb. butter	1 13 oz. can evaporated milk
--------------	------------------------------

Mix well and put in container and chill. Makes 2 lbs. butter that tastes like good country butter. No one will know the difference, but do not use in cooking as it will separate.

Kassie Kingsley	'56
Mother of George	'81
Arch	'83



## HISTORICAL RECALL

During the '20's, money was something we knew little about. The older boys would trap and sell hides for their spending money. Often older boys would come to school smelling of pole-cat. Miss Cox, the principal, hated the smell and would immediately send the offender home to clean up. I honestly believe Melvin Schooley would deliberately use "skunk perfume" as he often went merrily on his way home.

Mary Ellen Brown Baker '28

### QUICHE LORRAINE

1 9" pie shell, partially baked	1½ c. Swiss cheese, grated
4 slices bacon, fried crisp	1 small onion, sauteed in bacon fat
2 c. light cream	1 tsp. salt
3 eggs	¼ tsp. pepper
	3-5 drops of Tabasco

Line the bottom of prebaked pie shell with the crumbled bacon and onion. Beat the eggs, then stir in the cream, cheese, salt, pepper and Tabasco. Mix well. Pour into pie shell and bake in lower third of oven.

Oven Temperature: 375°-Cooking Time: 40 minutes. Let rest at room temperature 15 minutes before cutting.

Martha Brown Parks '59

### VEGETABLE AND BRATWURST COOK OUT

4 potatoes, quartered	4 onions, quartered
4 tomatoes, quartered	3-4 Tbsp. butter
4 Bratwurst	Seasoning salt
4 ears corn on the cob	Pepper

Take 4 sheets of heavy aluminum foil, each large enough to hold 1 potato, 1 tomato, 1 onion, quartered. Place the vegetables on foil, each with an ear of corn. Cut up 3-4 Tbsp. butter over vegetables and season with seasoning salt and seasoning pepper. Seal foil by folding edges together. Bake 1-1½ hours over charcoal. When done, remove from fire and charcoal broil bratwurst until done.

To serve, open foil on individual plates and fold down the foil on side of vegetables. This contains the juice. When through eating, wrap the cob in foil and discard. Serves 4.

Annette Traubel  
Mother of Michael '75  
Douglas '82

### WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like Mrs. Umbaugh. Every teacher makes me feel good, especially Mrs. Bosch. She has been my best teacher.

Jeannie Sisk '83

## STUFFED PEPPERS

4 medium green peppers	1 c. kernel corn
1 c. country ham, diced	Salt and pepper to taste
3 medium potatoes, diced	1 Tbsp. worcestershire sauce
2 c. canned tomatoes	3-4 drops Tabasco sauce
1 c. lima beans	

Wash, cut tops and remove seeds from green peppers and set aside. Mix the remaining ingredients thoroughly. Stuff mixture into green peppers and place them in a large casserole with remaining mixture going under and around peppers. Cover and bake.

Oven Temperature: 375°-Cooking Time: 1 hour or until ingredients are done.

Martha Brown Parks '59

## PORK CHOP CASSEROLE

1 c. milk	1 c. rice
1 10½ oz. can mushroom soup	1 4 oz. can mushrooms,
1 pkg. dry onion soup mix	undrained
	6-8 pork chops

Mix together milk, soup and onion soup; reserve 1 cup. Add rice and mushrooms to remaining mixture. Pour into a glass dish. Lay pork chops on top. Pour remaining sauce over top. Bake covered for 1 hour, uncovered for 15 minutes.

Oven Temperature: 350°-Cooking Time: 1½ hrs, total.

NOTE: Chicken may be substituted for pork chops.

Esther Brown	
Wife of Albert	'61
Mother of Amanda	'81
Hilary	'82

I like Lincoln School because the food is good, and because I have a lot of friends. I like the plays that Lincoln puts on. I like the school because it is small and easy to heat.

Dave Allen Horton '84

## TURKEY NOODLE CASSEROLE

- |  |   |
|--|---|
| 8 oz. egg noodles,<br>cooked and drained<br>6 eggs, beaten<br>1 can cream of mushroom<br>soup<br>1 can cheddar cheese soup<br>3 c. milk<br>4 c. cooked, cubed turkey<br>or chicken<br>½ c. margarine, melted | 8 oz. American sharp cheese,<br>shredded<br>½ c. chopped green pepper<br>4 Tbsp. chopped canned<br>pimentos<br>1 8 oz. can of mushrooms<br>1 8 oz. can lima beans, or<br>peas, carrots, etc.<br>1 small onion, chopped<br>Wine or sherry to taste |
|--|---|

Blend milk into soup and stir in eggs. Add remaining ingredients. Pour into large casserole.

Oven Temperature: 350°-Cooking Time: Until heated through. Serves 10. Top with stuffing and it is even better! Serve with hard rolls.

Cynthia Mahnken  
 Mother of Punkins '84

## DEVILED TURKEY BONES

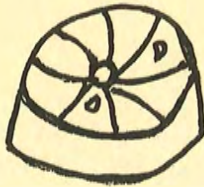
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|--|--|
| Cooked turkey bones with<br>enough meat for 4 people (legs and wings)<br>1 can tomato soup<br>¼ c. sweet pickle relish | ¼ c. chopped onions<br>1 Tbsp. brown sugar<br>1 Tbsp. vinegar<br>1 Tbsp. worcestershire<br>sauce |
|--|--|

Put meaty bones in a flameproof casserole. Add remaining ingredients, cover and simmer about 1 hour. It is best the 2nd day. May add more onions, worcestershire sauce and vinegar.

Mary Owen Chatfield-Taylor  
 Mother of:

Kassie Kingsley	'56
Adele Chatfield-Taylor	'57
Wayne Chatfield-Taylor	'59
Mary Owen Psillas	'60
Moncure Chatfield-Taylor	'66
Constance Chatfield-Taylor	'67

Grandmother of:  
 George Kingsley '81  
 Arch Kingsley '83



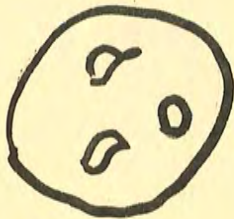
By  
**George Kingsky**  
 4th Grade

## REAL BRUNSWICK STEW

- |                        |                          |
|------------------------|--------------------------|
| 1 chicken              | 1 qt. can of tomatoes    |
| 2 lbs. stew beef or    | 2 sticks real butter     |
| 2 squirrels            | 1 Tbsp. salt             |
| 1 lb. lima beans       | ½ c. catsup              |
| 1 lb. okra             | 1 c. vinegar             |
| 4 med. onions, diced   | ½ c. sugar               |
| 1 lb. corn             | Pepper to taste          |
| 6 med. potatoes, diced | 1 Tbsp. prepared mustard |

Place meats in pot and cover with water. Cook until tender; remove meat and take off bones, keep the liquid. Return boned meats to liquid, add vegetables. At this point, if you have a large crock pot, transfer to crock pot and cook on slow overnight. If not, simmer on the stove all day, stir often as it sticks to the bottom. Cook to a thick stew. Add seasonings and cook 30 minutes more. Serve with biscuits and coleslaw.

Linda Dowling  
Mother of Michelle '72  
Michael '77  
Katie '80



Chad  
Horton

K-81

## CHICKEN-BROCCOLI CASSEROLE

- |                           |                              |
|---------------------------|------------------------------|
| 2 10 oz. pkgs. frozen     | 2/3 c. mayonnaise            |
| chopped broccoli          | ½ c. evaporated milk         |
| 4 whole chicken breasts,  | ½ c. shredded cheddar cheese |
| cooked and chopped        | 1 Tbsp. lemon juice          |
| 1 10 3/4 oz. can cream of | 1½ tsp. curry powder         |
| chicken or mushroom soup, | 1 c. buttered bread crumbs   |
| undiluted                 |                              |

Cook broccoli according to package directions; drain well. Place in a lightly greased 1½ quart casserole; top with chicken. Combine remaining ingredients except bread crumbs, stirring well. Spoon mixture over chicken; top with bread crumbs.

Oven Temperature: 350°-Cooking Time: 30 minutes or until bubbly. Yield: 6 servings.

Ruth Brown Kemp '33

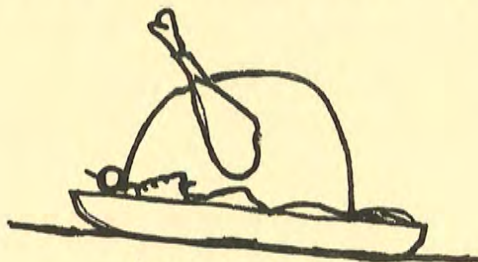
HAPPINESS IS ... saying my prayers at night.

Debby Devers '85

TURKEY INDIENNE  
For left over turkey

½ c. chopped green pepper	½ c. water
2 Tbsp. shortening	2 c. diced cooked turkey
2 Tbsp. flour	4 oz. can sliced mushrooms
½ tsp. or more curry powder	¼ c. chopped, toasted almonds, optional
1 can onion soup	

In a flame-proof casserole, sauté chopped green peppers in shortening. Blend in flour, curry powder, can of onion soup and water. Cook slowly until thickened, stirring constantly. Add turkey, mushrooms and almonds. Simmer for 10 minutes. Serve over cooked rice. Serves 4.



By  
Lincoln Rutherford  
3<sup>rd</sup> Grade

Mary Owen Chatfield-Taylor  
Mother of:  
Kassie Kingsley '56  
Adele Chatfield-Taylor '57  
Wayne Chatfield-Taylor '59  
Mary Owen Psillas '60  
Moncure Chatfield-Taylor '66  
Constance Chatfield-Taylor '67  
Grandmother of:  
George Kingsley '81  
Arch Kingsley '83

JOHN'S FAVORITE CHICKEN  
"Easy and one to do ahead"

2 c. bread crumbs	½ tsp. pepper
¾ c. parmesan cheese	2 broiler chickens, cut up
1 clove garlic, crushed	¼ lb. melted butter or margarine
2 Tbsp. salt	

Mix crumbs, cheese, garlic, salt and pepper together. Wash chicken and dry well. Dip in melted butter and roll in mixture. Arrange in roasting pan. Do not let the chicken overlap. Dot with butter.

Oven Temperature: 350°-Cooking Time: 1 hour  
Do not turn. Serves 6.

Janet Gefaell  
Mother of John '84

## CHICKEN KIEV

3 whole breasts of chicken, boned and halved	2 Tbsp. parsley
½ c. chilled firm butter	2 Tbsp. chopped chives
Salt and pepper	Flour for dredging
Fat for deep frying	2 eggs, lightly beaten
	1 c. bread crumbs

Place the chicken breasts between sheets of waxed paper and pound with a wooden mallet or the flat side of a butcher knife. Remove waxed paper. Cut the butter into six pieces. Place in the middle of each breast. Sprinkle with salt, pepper, parsley and chives. Roll up meat, envelope fashion, and fasten with toothpicks or tie with string. Dredge each roll lightly with flour, dip into beaten egg mixture, and roll in bread crumbs. Put in fryer with enough fat to cover breasts. Heat fat until hot (350°-360°). Add chicken gradually, turning on all sides until brown. Drain on absorbent paper. Serves 6.

Susi Blissert  
Librarian '75-Present

## SAVORY SHISH KEBABS

½ c. soy sauce	Boned chicken breasts
¼ c. sesame oil	Hot sausage links
1/8 c. lemon juice (2 Tbsp.)	Mild sausage links
1/8 c. water	Lean beef cubes
1 clove garlic, pressed	Whole mushrooms
Freshly ground black pepper to taste	Pearl onions
½ tsp. mace	Green peppers

Blend soy sauce, sesame oil, lemon juice, water, garlic, pepper and mace, seasoning to taste. Quarter chicken breasts, halve sausage links. Marinate meats, mushrooms, onions and peppers in sauce for several hours or overnight. Arrange ingredients on skewers and grill over charcoal, or under a broiler, turning and basting frequently. Adjust amounts of meats and vegetables to number being served. Sauce recipe is sufficient for 8 shish kebabs but will keep well in the refrigerator.

Susan McElhinney Godfrey '60

## HOT CHICKEN SALAD CASSEROLE

Do Ahead!

8 chicken breasts (Add  
a few extra as it is  
delicious)  
French dressing  
1 c. chopped celery

1 c. mayonnaise  
1 1 lb. jar soft cheese spread  
1 can french fried onions  
1 c. almonds, optional

The day before, boil the chicken breasts, cool and remove the meat from the bones. Cut into bite size pieces. Toss in French dressing and marinate overnight. The next day, add celery and mayonnaise to taste (but be generous with the mayonnaise) to make a chicken salad. The nuts may be added if desired. Place salad evenly in a baking dish and spread the jar of cheese spread on the top.

Oven Temperature: 350°-Cooking Time: ½ hour.

Put a can of french-fried onions on top and put back in the oven for 5 minutes longer. Serves 8.

Janet Gefaell  
Mother of John '84

## CHICKEN DIVAN

2 pkg. frozen broccoli,  
cooked and drained      ½ c. shredded mild cheese  
4-6 chicken breasts, cooked      1 can onion bits  
and cut in bitesize pieces      ¼ c. sherry, optional  
2 cans cream of chicken soup,  
undiluted      Salt and pepper to taste

Arrange cooked broccoli in greased 2 quart baking dish. Place chicken pieces over broccoli. Pour soup over chicken and broccoli. Add salt and pepper.

Oven Temperature: 350°-Cooking Time: 35 minutes  
Sprinkle cheese over casserole the last 10 minutes of baking time. After casserole has cooked, put onion bits on top and run under broiler for 1 minute. Serves 10-12.

NOTE: If sherry is used, add it to the soup mixture.

Betty M. Geiman Newton '44



Bobby  
Green  
K-81

# CHICKEN AND CHUTNEY

"Easy and one to do ahead"

2 broiling chickens, cut up	1½ Tbsp. curry
6 Tbsp. butter	1 c. condensed chicken broth
1 large onion, diced	¼-½ c. chutney
8 slices bacon, diced fine	2 Tbsp. catsup
2 Tbsp. flour	Almonds for top, optional

Melt butter in large frying pan or electric skillet. Brown chicken pieces in butter. Remove chicken and brown bacon and onions in skillet. Gradually add flour, stirring until smooth. Add remaining ingredients and simmer several minutes. Add chicken and cook until done and well browned. Serves 6.

Janet Gefaell  
Mother of John '84

# OVEN-FRIED CHICKEN

2 frying chickens, cut up	2 tsp. salt
1 c. bread crumbs	3 Tbsp. paprika

Roll wet chicken in above mixture. Place in a shallow pan and sprinkle with 1/3 c. salad oil.

Oven Temperature: 300°-Cooking Time: 1¼-1½ hours

Kirstin  
McCauley

k-81



Esther Brown  
Wife of Albert '61  
Mother of Amanda '81  
Hilary '82

As the days grew warmer each spring, we girls were allowed to wear shorts to school-under our skirts, of course. When recess time finally came, we would all march in an orderly line out of the building and down to the end of the sidewalk. Each student would then explode into a run, with the girls tossing back long hair and struggling out of skirts as they went, in a glorious dash down that steep, steep hill into Death Valley.

Dody Welsh Parris '89

## CHICKEN SUPREME

2 pkgs. frozen broccoli, cooked	1 c. mayonnaise
1 10½ oz. can cream of mushroom soup	1 tsp. lemon juice
2 c. chicken, chopped	½ tsp. curry powder
	½ c. grated cheese
	½ c. bread crumbs, buttered

Prepare and drain broccoli; place in a casserole dish. Spread chopped chicken over broccoli. Combine soup, lemon juice, mayonnaise and curry powder. Pour over chicken. Sprinkle grated cheese over casserole and top with bread crumbs.

Oven Temperature: 350°-Cooking Time: 15-20 minutes

Catherine Orrison	
Mother of Charlotte	'50
Frank	'52
Jerry	'53
John	'55
Lannie	'62
Gary	'64

## CHICKEN CASSEROLE

4 chicken breasts	½ c. mayonnaise
3-4 eggs, hard-boiled	½ c. almonds, slivered
1 can cream of mushroom soup	1 4 oz. can mushrooms, sliced
½ soup can of water	Herb dressing mix
	Butter

Parboil chicken; cool and remove meat from bone and chop in fairly large pieces. Chop hard-boiled eggs. Combine eggs, soup, water, mayonnaise, almonds and mushrooms together. Mix together with chicken. Pour into a baking dish. Top with dressing mix and dot with butter.

Oven Temperature: 350°-Cooking Time: 30-40 minutes

Dot Wiseman	
Mother of David	'71
Mark	'72

I like Lincoln because I like the food. Why? It's good.

Sara Brown	'85
------------	-----

### CHICKEN CASSEROLE

1 pkg. good chicken parts,      2 10½ oz. cans cream of  
    boiled and boned              chicken soup  
1 pkg. dry sour cream mix      1 15 oz. pkg. dry stuffing mix  
   Chicken broth

Prepare chicken, save broth, and place in a 9"x13" baking dish. Sprinkle with sour cream mix, then cover with soup and top with stuffing mix. Pour chicken broth over casserole.

Oven Temperature: 300°-Cooking Time: 30 minutes  
Yield: 10-12 servings.

Joyce Flynn Kane              '49  
Jack Flynn                      '46

### RECIPE FOR TEACHING

5 lbs. of humor  
5 lbs. of intuition  
5 lbs. of kindness  
1 lb. of discipline "lovingly" administered  
10 lbs. of love for the subject, and the subject matter

Blend together  
Add for spice

1 dynamic principal  
1 bucketful of helpful parents  
Several dedicated teachers

Pray 20 lbs. that it works.

Lydia Hertz                      '53  
Teacher-1st Grade '73-Present



## COMANCHE STEW

Comanche Stew as given here is one of the best recipes of the Western Plains. Be sure to have plenty of it, for it will vanish like mist in the bright sunshine. The following recipe provides for 8-10 medium-sized guests who are more or less ravenous. Comanche Stew with cornbread sticks, cookies, cider, bottled drink or coffee will, with the aid of the friendly cowbell, bring the wanderers to port like a lighthouse in a storm.

3-4 lb. hen, boiled down	5-6 potatoes, cubed
1 lb. veal, chopped	1 large can of tomatoes
½ lb. dry salt bacon (little cubes)	4 dried sweet peppers, cut in pieces
1 can corn	½ tsp. chili powder
1 large can of peas	6-8 sticks macaroni

Boil chicken until tender. Remove meat from bones; cut into small pieces. Return chicken and broth to heat; add chopped veal, small cubes of salt bacon, corn, peas, cubed potatoes, tomatoes and macaroni. Flavor with dried sweet peppers and chili pepper. Cook slowly in a large iron kettle, if obtainable. Add water from time to time to keep stewlike consistency. Add salt if needed.

Malcolm Hoge '15

## CHICKEN BREAST WITH CHIPPED BEEF

1 pkg. chipped beef	12 slices bacon
6 chicken breasts, boned and split	2 10½ oz. cans mushroom soup
	1 pint sour cream

Line casserole dish with chipped beef in thin layers. Wrap each half of chicken breast with a slice of bacon and put in dish. Combine soup and sour cream; mix well. Pour over contents of casserole. Bake uncovered. Yield: 8-10 servings.

Oven Temperature: 300 -Cooking Time: 3 hours

Linda VanDenburgh  
Mother of Michael '73  
Rebecca '85

## PENT-HOUSE CHICKEN

6 boned chicken breasts, with skin	1 can cheddar cheese soup
1 lb. sliced boiled ham	1 c. milk
9 slices American cheese	Salt, pepper, garlic salt to taste

Roll ham in slices. Place 2 rolls of ham and 1½ slices of cheese in each chicken breast. Fold chicken breast together and toothpick shut. Season to taste with salt, garlic salt and pepper. Place in a shallow baking pan; spoon soup over breasts. Pour 1 cup of milk in pan. Cover with foil and bake.

Oven Temperature: 350°-Cooking Time: 1 hour.  
Remove foil and broil for 5 minutes or until chicken browns. Serves 6.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67-Present

## GINDEN'S CHICKEN WITH WINE

2 lbs. chicken parts	¾ c. dry sherry
¼ c. butter	1 Tbsp. chopped parsley
1 c. sliced mushrooms	1 tsp. paprika
½ c. chopped onions	Dash of pepper
1 can condensed cream of mushroom soup, undiluted	2 lemon slices

Brown chicken in butter. Remove from skillet and place in a single layer in an 11"x17" shallow baking dish. Add mushrooms and onions to butter remaining in skillet (add more butter if needed) and cook until tender, but not brown. Add soup, sherry, seasonings, and lemon slices; blend thoroughly. Pour over chicken. Bake uncovered.

Oven Temperature: 350°-Cooking Time: 1 hour  
Serve with hot, cooked rice. Serves 4. This recipe can be doubled easily.

Anne Davis  
Mother of Jon '83  
Adrian '80

I'M THE BEST OF THE BUNCH WHEN I ...work hard.

Roxanne Smith '85

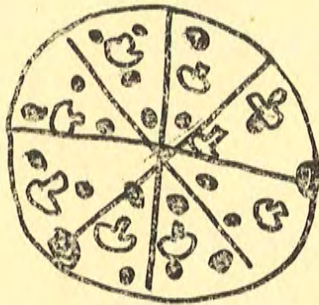
## MACARONI WITH TOMATOES AND CHEESE

This recipe was a favorite of the children in Lincoln School in the 1940's.

½ lb. macaroni	3 Tbsps. vegetable shortening
1 pint crushed tomatoes	2 Tbsps. sugar, optional
1 medium onion	Salt to taste
½ lb. grated cheese	

Brown onion in shortening; add tomatoes and sugar. Simmer for a few minutes. Cook macaroni until tender. Don't overcook. Drain. Add macaroni to tomato mixture. Mix well. Using a buttered baking dish, alternate tomato mixture and grated cheese.

Oven Temperature: 350° - Cooking Time: ½ hour



Jennifer  
Uram

Helen Cook  
Cook-Lincoln School '41-'52  
'69-Present  
Mother of Eddie '64  
Betty Jo C. Harlow '69

## MUSHROOM-BARLEY CASSEROLE

1 large onion	1 c. pearl barley
½ lb. mushrooms	2 c. meat or chicken broth
4-5 Tbsp. butter	

Peel and chop the onion. Wipe the mushrooms with a damp cloth and slice them. Melt the butter and sauté the mushrooms and onions until soft. Add the barley and lightly brown it. Pour this mixture into a buttered casserole. Taste the broth, adding salt and pepper if needed; pour 1 cup of the liquid over the barley in the casserole and cover.

Oven Temperature: 350° - Cooking Time: ½ hour and then uncover and add the second cup of broth. Continue baking until the liquid is absorbed and the barley is done.

In place of chicken or meat broth, you may use 3 bouillon cubes in 2 cups of boiling water.

Kassie Chatfield-Taylor  
Kingsley '56  
Mother of George '81  
Arch '83

## RATATOUILLE

1 c. onion rings	4 tomatoes, peeled and cut
1 c. green pepper rings	in wedges
¼ c. butter	Salt and pepper
2 c. zucchini, cut in 1" slices	Garlic salt
	Parmesan cheese
2 c. eggplant, cut and cubed	1 Tbsp. worcestershire sauce

Preheat oven to 375°. Sauté onion and green pepper in butter. When vegetables wilt, add zucchini and eggplant and sauté about 5 minutes longer. Add tomatoes and cook until soft, about 5 minutes. Season with salt, pepper, garlic salt and worcestershire. Turn vegetables into 2 quart baking dish and sprinkle with Parmesan cheese. Just before serving time, bake until topping browns and vegetables are hot. Serves 8.

Esther Brown  
 Wife of Albert '61  
 Mother of Amanda '81  
 Hilary '82

## DHAL

An Indian dish. Economical and nutritious.

1 c. split yellow or green peas	1½ tsp. salt
3 c. water	¼ tsp. cayenne
2 Tbsp. vegetable oil	1 tsp. tumeric
1 Tbsp. lemon juice	1 small onion, chopped

Soaks peas in water for 1 hour. Drain in colander. Bring 3 cups of water to a boil and stir in the peas. Cover and simmer. In a skillet, sauté the onion in the vegetable oil until golden. Add the tumeric and cayenne and cook for an additional 1 to 2 minutes. Stir into the peas. Cover and continue cooking until peas are soft, usually about 30 minutes. Add salt and lemon juice. Delicious served with Chipati's bread. Serves 4.

Helen deGroot  
 Mother of Danny '80  
 David '81  
 Lesly '84

## OVERNIGHT SOUFFLÉ

8 slices bread  
1/2 lb. grated Cheddar cheese  
5 eggs  
2 c. milk  
1 tsp. salt  
1 scant tsp. mustard, opt.  
1/4 c. melted butter

Remove crusts from bread slices and cube. Place bread in the bottom of a greased casserole dish. Add 1/2 of the cheese to the dish, the rest of the bread and the rest of the cheese. Beat eggs; add milk, salt and mustard. Beat. Pour over casserole. Cover. Refrigerate overnight. Just prior to baking, melt butter and pour over top. Place casserole in a pan of hot water. Bake uncovered, 385° until brown. Then cover.

Oven Temperature: 350°-Cooking Time: 1 hour

Cassie Johnston  
Mother of Bart '76  
Carter '82

## SPAGHETTI SAUCE

1 qt. tomatoes  
Olive oil  
Garlic

Run quart of tomatoes through food mill to remove seeds. Simmer olive oil, garlic and tomatoes until thick as you like it. Serve on pasta with grated Parmesan cheese.

Anne Davis  
Mother of Jon '83  
Adrian '80

Howell Brown said he walked across the field to Lincoln High School. He graduated from the school the year it burned in 1926. He said until the new school was built that year, they even had classes in Janney's store. There were, he recalled, 26 in his graduating class, the biggest class they had.

"He always remembered how Bill Mitchell could stand up in school and touch his head with his toe.

## PIZZA

### CRUST

1 Tbsp. yeast  
1 1/3 c. water  
4 c. flour

1 tsp. salt  
2 Tbsp. oil



Charlotte  
Mahnken

Dissolve yeast in water. Add oil and flour, one cup at a time, to the yeast mixture. When dough is stiff, turn out on floured board and knead for 10 minutes. Place in a greased bowl. Let rise until double, about 1 hour. Roll out. Yields: 3 pizza crusts.

NOTE: May use 2 cups of whole wheat flour.

### SAUCE

3 Tbsps. oil  
1 Tbsp. garlic  
3 c. tomatoes  
1 small can tomato paste  
1 Tbsp. oregano

1 Tbsp. basil  
1 bay leaf  
2 tsps. honey  
1 Tbsp. salt  
1 c. onions

Put oil in pan; heat. Add onions and garlic; brown. Add tomatoes, tomato paste, oregano, basil, bay leaf, honey and salt. Simmer for 1 hour or longer.

Yield: Sauce for 3 pizza crusts.

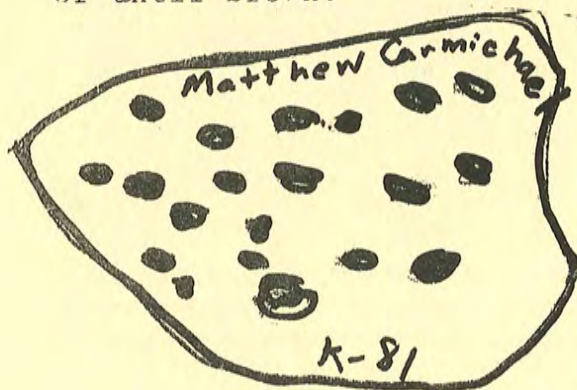
### TOPPINGS

Onions  
Mushrooms  
Sausage

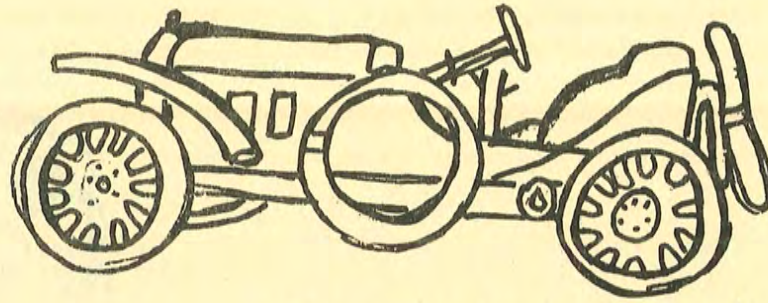
Peppers  
Bacon  
Mozzarella cheese

Spread sauce on crust. Then add toppings. Cover with mozzarella cheese.

Oven Temperature: 450°-Cooking Time: 20-25 minutes or until brown.



Claudia Nutter  
Mother of Virginia '84



John Wheeler 5<sup>th</sup> grade

How many children today have ever had the experience of boarding a Model T? Gordon Welsh was, indeed, a fortunate Lincoln student!

I remember when I was about 8 years old, I always had to walk the mile to Lincoln Grade School. And many times it got right chilly early in the morning. I would be wearing my straw hat, my overcoat and bare feet. I struggled to keep up with my brother, Sam, who was 8 yrs. older. I would stump my toe and get behind. Sam was not very sympathetic. Then, to top it off, here come Shirley, Virginia, Esther, Raymond and Edna Fenton, riding in a Model T Ford. That was a load for a Model T, but it had a good running board on the side. They would slow down for Sam to jump on, and away they would go, leaving me to shift for myself.

"Sometimes the Fentons would take me, too. But this caused a problem. The grade school was on the south end of Lincoln, and all of the Fentons and Sam went to the high school which was on the north end of Lincoln. If Shirley picked me up, he had to stop completely for me to climb in and then stop completely again for me to climb out. This created the problem! It was uphill to the high school and the Model T would lose its momentum and would not regain it before getting to the high school. Everytime I see any of the Fentons, my mind goes back to those good ole days!

W. Gordon Welsh '20-'28

Grandfather of:

Tracy Graham '81

Elizabeth Graham '83

Mary Graham '85

# VEGETABLES

## SCALLOPED POTATOES

4 medium sized potatoes  
2 Tbsps. flour  
2 Tbsps. butter  
1½ c. milk

1 c. grated sharp cheese  
Salt and pepper to taste  
Paprika

Peel and slice potatoes very thin. Cover with boiling water and ½ tsp. of salt. Cook until tender. Drain very well and pour into 1½ quart buttered baking dish. Meanwhile, make a medium cream sauce by melting butter and adding flour. Stir in milk. Season to taste with salt and pepper, then add ½ c. of the grated cheese and cook until smooth and creamy. Pour sauce over the potatoes and sprinkle remaining cheese and a little paprika for color on top.

By cooking the potatoes and cream sauce first, the scalloped potatoes are much creamier and cook much more quickly. Serves 6.

Oven Temperature: 325°-Cooking Time: 45 minutes

Margaret Tracy	
Mother of David	'68
Richard	'69
Loretta Ann	'71
Kenneth	'74
Pamela	'76
Theresa	'78
Grandmother of:	
Maria Coates	'84

## WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like my school. It is nice. I like Math, Spelling, Reading. I like my work as it is nice to learn. When I'm working I think I am a computer and I like my teacher too. She is a good teacher when she tells you how to do your work. She tells you clearly! I like P.E.

Catherine Dennison '83

### COMPANY BRUSSELS SPROUTS

2 pkg. (10 oz.) frozen brussels sprouts	$\frac{1}{4}$ tsp. crushed dried rose- mary leaves
2 Tbsp. butter or margarine	1 can condensed cream of
1 5 oz. can sliced water chestnuts, drained	chicken soup
	1 Tbsp. sherry

Cook brussels sprouts according to package directions. Heat butter in a saucepan over moderately low heat (225°). Add water chestnuts and rosemary. Cook until lightly browned. Stir in undiluted soup and sherry. Heat, stirring occasionally. Drain cooked brussels sprouts and add to sauce. Heat for a few minutes and serve. Serves 4-6.

Janet Meyers  
Mother of Heather '84

### DILLED CARROTS

6 carrots, sliced diagonally	$\frac{1}{2}$ c. cider vinegar
$\frac{1}{2}$ c. water	1 tsp. seasoned salt
	1 $\frac{1}{2}$ tsp. dried dill

Bring liquids to a boil and simmer 5 minutes. Pour over carrots and chill several hours before serving.

Patty Welch  
Mother of Ryan '82  
Lisa '85

### EASY BEEF BROWN RICE

1 c. uncooked rice	$\frac{1}{4}$ to $\frac{1}{2}$ c. chopped mushrooms
1 stick butter or margarine	2 cans beef boullion soup

Sauté rice in butter or margarine for 5 minutes. Add chopped mushrooms. Put in 1 $\frac{1}{2}$  quart casserole dish. Add soup. Bake 1 hour at 350°.

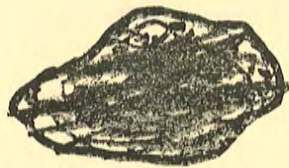
Linda Lawson  
Mother of Anna '82  
Claude '84

## SPINACH CASSIROLI

3 pkg. chopped spinach, cooked and drained	1½ pints sour cream
1½ sticks butter or mar- garine	¾ c. finely chopped onion
1 can artichokes or mush- rooms or water chestnuts	¾ c. Parmesan cheese
	Slivered almonds

Place spinach in casserole dish. Dot with butter or margarine. Layer artichokes or whatever other vegetable you choose. Mix sour cream and onion. Pour over spinach and vegetables. Sprinkle cheese and almonds on top.

Oven Temperature: 350°-Cooking Time: 30 minutes



K-81

Chris  
Mabe

Claudia Bolen  
Mother of Matthew '82  
Russell '84

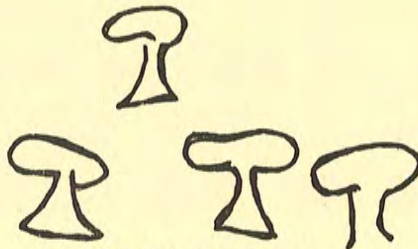
## ZUCCHINI CASSEROLE

2 medium zucchini, sliced	8-10 slices of bacon, fried crisp
1½ c. tomatoes	1½ c. grated mozzarella cheese
1 medium onion, sliced	
Salt and pepper to taste	

Layer ingredients alternately into a medium casserole dish starting with tomatoes and ending with cheese. Complete cycle 3 times. Cover and bake.

Oven Temperature: 375°-Cooking Time: 30-45 minutes or until done.

Martha Brown Parks '59



Mary Graham

## SPINACH CASSEROLE

*Do ahead, it's easy!*

8 pkgs frozen spinach                      4 tsp. dried onions  
12 hard boiled eggs,grated      4 cans mushroom soup  
2 lb. grated cheddar cheese      Bread crumbs

Cook spinach until thawed. Drain. Combine eggs, cheese, onion and soup and blend with spinach in a large casserole. Sprinkle bread crumbs on top.

Oven Temperature: 350°-Cooking Time: 1 hour or until bubbly. This recipe can be done well for 4-6 as easily as 16. Serves 24+.

Janet Gefaell  
Mother of John                      '84

## CASSEROLE EGGPLANT

3 c. eggplant (medium)                      1 tsp. salt  
1½ c. bread cubes                      2 Tbsp. butter  
¾ c. tomato juice                      2 Tbsp. minced onion  
¾ c. milk                      2 Tbsp. finely chopped celery  
1 egg, slightly beaten                      Pinch of sage, if desired

Peel and dice eggplant. Par boil until just tender; drain. Saute celery and onion in butter until golden brown. Mix all ingredients in a 2 qt. casserole.

Oven Temperature: 350°-Cooking Time: 45 minutes

Mary Brown Potts                      '12  
Mother of Robert                      '46  
Grandmother of Susan                      '71  
Michael                      '70  
Timothy                      '77

## WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

*I like the way that Lincoln School looks and also how it is designed. And I like the flags in front of the playground. I also like it when our class goes on a field trip.*

Cleveland Ray                      '83

## IMPOSSIBLE GARDEN PIE

2 c. chopped zucchini	3/4 c. biscuit mix
1 c. chopped tomato	3 eggs
1/2 c. chopped onion	1/2 tsp. salt
1/3 c. Parmesan cheese	1/4 tsp. pepper
1 1/2 c. milk	

Grease a 10" pie pan. Sprinkle vegetables and cheese in the pan. Beat remaining ingredients in blender until smooth. Pour over vegetables.

Oven Temperature: 400°-Cooking Time: 30 minutes or until knife comes out clean. Let stand for 5 minutes.

NOTE: For a 9" pie pan, use 1 c. milk, 1/2 c. biscuit mix and 2 eggs.



Mrs.  
Cook

Emily  
Whitson

Barbara Cochran	'55
Wife of Bill	'54
Mother of Allan	'76
Patty	'78

## BROCCOLI CASSEROLE

2 pkg. frozen broccoli, cooked and drained	1/2 c. grated cheese
1 onion, chopped	Salt and pepper to taste
2 eggs, beaten	1 stick butter
1/2 c. mayonnaise	1/2 pkg. herb stuffing mix or cracker crumbs
1 can mushroom soup	

Mix broccoli, chopped onion, eggs, mayonnaise, grated cheese, salt and pepper gently together. Spoon into casserole. Melt butter with stuffing mix. Spread over broccoli.

Oven Temperature: 350°-Cooking Time: 45 minutes, covered with foil. Remove foil and brown 5 minutes longer.

Juanita Rose Shields '54

HELPFUL HINT FROM HELEN S. WELSH, TEACHER 1953-1960:  
A little cayenne pepper added to regular cheese will make it sharp.

## SUMMER SQUASH CASSEROLE

2 lbs. squash, sliced	1 c. sour cream
$\frac{1}{4}$ c. onion, chopped	1 c. shredded carrots
1 can Cream of Chicken (or Celery) soup	$\frac{1}{4}$ c. butter or margarine
	2 c. herb seasoned stuffing

Cook squash and onions in boiling salted water. Drain. Combine soup, sour cream, and carrots. Melt butter and toss into stuffing mix. Spread half of stuffing in baking dish (12x7 $\frac{1}{2}$ x2). Spread combined vegetable mixtures over stuffing, then top with remaining stuffing.

Oven Temperature: 350°-Cooking Time: 25-30 minutes

Ruth McHenry  
Mother of Duncan '82  
Raymie '84

## SCALLOPED TOMATOES

3 Tbsp. butter or margarine	Dash cayenne pepper
$\frac{1}{4}$ c. minced onion	1 $\frac{1}{2}$ lb. 13 oz. can to- matoes (or 1 $\frac{1}{2}$ -2 qts. home canned tomatoes)
2 c. fresh bread crumbs	$\frac{1}{2}$ c. fresh bread crumbs
$\frac{1}{2}$ tsp. sugar	2 Tbsp. melted butter or margarine
1 tsp. salt	
$\frac{1}{4}$ tsp. pepper	

Melt butter in a small saucepan; sauté onion until tender. Add 2 c. bread crumbs, sugar, salt, pepper and cayenne. Arrange layer of tomatoes in greased 2 $\frac{1}{2}$  qt. casserole. Top with layer of onion-bread mixture. Continue until all is used, ending with tomatoes on top. Combine  $\frac{1}{2}$  c. bread crumbs with 2 Tbsp. butter; sprinkle on top. Bake uncovered. Makes 6-8 servings.

Oven Temperature: 375°-Cooking Time: 45 minutes

Nancy Wogan  
Mother of Jody '75  
Jeff '81

I'M THE BEST OF THE BUNCH WHEN I ...help set the table.

Donald Frye '85

### SPINACH DELIGHT

2 pkgs chopped frozen spinach	1 c. sour cream
1 pkg. instant dry onion soup mix	Seasoned stuffing mix

Cook spinach according to package directions; drain. Mix with other ingredients and pour into a baking dish. Top with herb dressing and dot with butter.

Oven Temperature: 350°-Cooking Time: 20 minutes

Dot Wiseman	
Mother of David	'71
Mark	'72

### CORN PUDDING

1 can cream style or whole kernel corn	1 tsp. corn starch
2 eggs, well beaten	Sugar
1 c. milk	Salt

Add corn starch to eggs and beat until well mixed. Add to corn. Add sugar and salt to taste. Add milk.

Oven Temperature: 375°-Cooking Time: 35 min. or until knife inserted in the center comes out clean. Let stand 10 minutes before serving.

Caroline Hatcher	'11
Tom Hatcher	'13

### BRUSSELS SPROUTS

1 pkg. frozen brussels sprouts	1 tsp. mustard seed
Salt to taste	1 Tbsp. butter
Pinch of sugar	2 Tbsp. vinegar

Cook brussels sprouts in boiling water with salt and sugar. Add mustard seed. Cook until tender. Drain water and add 1 Tbsp. butter and 2 Tbsp. vinegar. Toss and serve hot.

Helen Bradford	'35
----------------	-----

### COPPER PENNY CARROTS

2 #2 cans sliced carrots	$\frac{1}{2}$ c. salad oil
1 onion, sliced	$\frac{1}{2}$ c. sugar
1 green pepper, chopped or diced	$\frac{2}{3}$ c. vinegar
1 can tomato soup	1 tsp. dry mustard
	1 clove garlic, minced

Drain carrots. Add onion and green peppers to carrots. Combine remaining ingredients and heat to boiling point. Remove from heat and cool slightly. Pour over carrot mixture. Serve chilled.

Pat Pearson  
Teacher '70 to Present

### BROCCOLI AND RICE CASSEROLE

1 medium onion, chopped	1 10 oz. can cream of chicken soup
2 Tbsp. butter	
2 pkgs. frozen, chopped broccoli	1 small jar cheese spread
	$2\frac{1}{2}$ c. white rice, cooked

Cook broccoli according to package directions. Saute onion in butter; add cream of chicken soup and cheese (you may need a little milk added to blend). Mix with broccoli and cooked rice.

Oven Temperature: 350° - Cooking Time: Until firm and slightly browned.

Yield: 8 servings

NOTE: You can use spinach, cress greens or collard greens.

Mary Ellen Brown Baker '28

### WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

This is my first year in Lincoln. I used to go to another school in Connecticut, but I like this school very much. My favorite thing is the library and being tested for classics books.

Jennifer Moscarillo '83

# SALADS AND DRESSINGS

## CRANBERRY SALAD

2½ c. cranberries	1 c. nuts, chopped
1½ c. sugar	1 c. crushed pineapple
1½ c. water	1 c. seeded Tokay grapes
2 pkg. cherry gelatin	

Cook cranberries and sugar in water until tender. While still hot, add 2 pkgs. cherry gelatin. Cool. Add nuts, pineapple and grapes. Pour into mold. Chill until firm.

Edith Brace  
Grandmother of:  
Heather Meyers '84

## ORANGE SALAD

16 large marshmallows	1 small can mandarin oranges, drained
1 c. milk	1 pt. whipped cream or whipped topping
1 3 oz. pkg. orange gelatin	½ c. mayonnaise
2 pkg. 3 oz. cream cheese	½ c. nuts
1 large can crushed pineapple, undrained	

Melt marshmallows and milk, then dissolve orange gelatin in mixture. Blend in cream cheese. Add pineapple and oranges. Let mixture cool for 1 hr. Mix in remaining ingredients. Makes a large amount but keeps well in the refrigerator.

Mary Presgraves '28

I like Lincoln School because all of my friends are there, and I wouldn't be happy in another school.

Lesly deGroot '84

## COLA SALAD

- |                                   |   |
|-----------------------------------|---|
| 1 6 oz. pkg. raspberry<br>gelatin | 1 c. pecans, coarsely chopped                           |
| 2 c. boiling water                | 1 c. maraschino cherries,<br>drained and cut in eighths |
| 1 2/3 c. cola beverage            |   |

Pour boiling water over gelatin and stir until completely dissolved. Stir in cola beverage. Chill until gelatin mixture is slightly thicker than the consistency of thick, unbeaten egg whites. Check often and stir. When gelatin is of desired consistency, mix in pecans and cherries. Turn into a 1½ qt. mold which has been rinsed with cold water and drained. Chill in refrigerator until firm.

Run tip of knife carefully around edge of mold. Invert on a chilled serving plate. Yield: 6-8 servings.

Jean Bosch  
Teacher '70-Present

## FROSTED SALAD

- |                      |                             |
|----------------------|-----------------------------|
| 2 pkg. lemon gelatin | 1 c. miniature marshmallows |
| 2 c. boiling water   | 2 large bananas, sliced     |
| 2 c. ginger ale      | 1 c. crushed pineapple      |

Dissolve gelatin in hot water; add ginger ale. Chill until partially set. Drain pineapple, reserving juice. Add pineapple, marshmallows and bananas. Pour into a 9x12" pan.

## TOPPING

- |                    |                                |
|--------------------|--------------------------------|
| ½ c. sugar         | 1 c. pineapple juice           |
| 2 Tbsp. flour      | 1 egg, slightly beaten         |
| 2 Tbsp. butter     | ¼ c. shredded cheese           |
| 1 c. whipped cream | 3 Tbsp. grated parmesan cheese |

Combine sugar and flour. Add juice and egg. Mix well and cook until thickened. Add butter. Cool and chill. Fold in whipped cream. Pour over gelatin mixture and sprinkle with cheese.

Mary Whitesell  
Teacher 4th and 5th Grades  
1964-1975  
Mother of Dianne Gillette '63  
Lewis '67

## BLUEBERRY GELATIN SALAD

2 3 oz. pkgs. black rasp- berry gelatin	$\frac{1}{2}$ c. sugar
2 c. boiling water	1 8 oz. pkg. cream cheese
1 15 oz. can blueberries, drained	$\frac{1}{2}$ tsp. vanilla
1 8 oz. can crushed pine- apple, drained	$\frac{1}{2}$ c. chopped nuts
	$\frac{1}{2}$ pt. sour cream

Dissolve gelatin in boiling water. Drain berries and pineapple. Reserve juice, measure and add enough water to make 1 cup. Add to gelatin mixture. Stir in drained blueberries and pineapple. Pour into a 2 qt. flat pan; cover and refrigerate until firm. Combine cream cheese, sugar, sour cream and vanilla. Spread over gelatin. Sprinkle with chopped nuts.

Betty Willis  
Mother of Dean '79  
Misti '85

## STRAWBERRY SNOWBALL SALAD

1 c. boiling water	1 pkg. (3 oz.) cream cheese, softened
1 pkg. (3 oz.) strawberry gelatin	$\frac{1}{3}$ c. finely chopped nuts
$\frac{1}{2}$ c. red wine	1 Tbsp. sugar
$\frac{1}{4}$ c. cold water	2 c. fresh strawberries

Pour boiling water over gelatin in a bowl, stirring until gelatin is dissolved. Stir in wine and cold water. Chill until thickened but not set. Shape cheese into 18 balls, roll in the nuts. Sprinkle sugar over strawberries; mix gently. Pour  $\frac{1}{4}$  cup of gelatin in a 6 cup mold. Arrange cheese balls evenly. Spoon in sweetened strawberries. Pour remaining thickened gelatin carefully over berries. Chill until firm. Serves 6-8.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67-Present

I love Lincoln like a family, but sometimes I don't like it at working time because it's too hard.

Lisa Welch '85

## APRICOT SALAD

1 #2 can crushed pineapple	1 8 oz. pkg. cream cheese
1/2 c. sugar	2 c. Cool-Whip
1 6 oz. pkg. apricot gelatin	1 c. ice water
	1 c. grated carrots
	1 c. nuts

Combine pineapple and sugar and bring to a full boil. Add gelatin from package. Keep on simmer and add cream cheese, stirring until dissolved. Add ice water, stir well and remove from heat and chill. When mixture has begun to chill, add carrots and Cool-Whip. Stir well, then chill to set.

Janie Ritchie '75-Present  
Kindergarten Teacher

## ORANGE GELATIN SALAD

1 3 oz. pkg. orange gelatin	1/2 c. nuts
1 c. boiling water	1 pint sour cream
1 can drained mandarin oranges	Coconut
	1/2 c. cold water

Add gelatin to 1 cup boiling water. When dissolved add mandarin oranges, nuts, sour cream and coconut. Then stir in 1/2 cup cold water. Chill for several hours. Yield: 6 servings.

Pat VanDellen	
Mother of Janine	'84
Adrian	'82

## VALENTINE GELATIN SALAD

1 6 oz. pkg. cherry gelatin	12 oz. cottage cheese
2 c. boiling water	1/2 c. chopped pecans
1 c. mayonnaise	1 6 oz. can crushed pineapple.
Dash of salt	

Dissolve gelatin in boiling water. Chill until thick. Combine remaining ingredients. Stir in gelatin. Pour into mold. Chill until firm. Serves 12.

Cecilia B. Leigh	'26
------------------	-----

### CINNAMON SWIRL SALAD

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| 1 6 oz. pkg. lemon flavored gelatin | ¼ c. milk                           |
| ½ c. red cinnamon candies           | 3 c. boiling water                  |
| 2 c. applesauce                     | 1 Tbsp. lemon juice                 |
| ½ c. coarsely chopped walnuts       | Dash of salt                        |
|                                     | 2 3 oz. pkgs. softened cream cheese |
|                                     | 2 Tbsp. salad dressing              |

Dissolve gelatin and candies in boiling water. Stir in applesauce, lemon juice and salt. Chill until partially set. Fold in nuts. Beat together cream cheese, milk and salad dressing. Spoon on top of set salad.

Barbara Gregg Welsh '22  
Wife of Samuel '19  
Grandmother of Bryan '83

### BING CHERRY SALAD

- |                               |  |
|-------------------------------|--|
| 2 pkgs. cherry gelatin        | 1 8 oz. pkg. cream cheese                          |
| 1 sm. can crushed pineapple   | 1 c. chopped pecans                                |
| 1 can Bing (black) cherries   | Juice from cherries and pineapples to make 1½ cups |
| 2 8 oz. bottles cola beverage |  |

Heat juice. Dissolve gelatin and add cola beverage. It will foam. After gelatin has cooled and slightly thickened, add cherries, pineapple and nuts. Then add cream cheese. Allow to set until firm.

Helen E. Welsh '13

### SWEET AND SOUR SALAD DRESSING

- |                      |                    |
|----------------------|--------------------|
| 2/3 c. cider vinegar | ½ tsp. celery seed |
| 2/3 c. honey         | ½ tsp. dry mustard |

Heat to the boiling point. Cool. Used as desired on cole slaw or to marinate cucumbers.

Sue Puleo  
Mother of Gina '83

### PINEAPPLE-CHEESE SALAD

- |  |  |
|--|--|
| 2 small or 1 large pkg.<br>lemon gelatin | $\frac{1}{2}$ c. sugar   |
| 2 c. boiling water                       | 3 Tbsps. cornstarch  |
| 2 c. cold water                          | 2 $8\frac{1}{2}$ oz. cans crushed pine-<br>apple, <u>not</u> drained |
| 6 bananas, peeled and<br>sliced          | 1 c. heavy cream   |
| 2 c. miniature marshmallows              | 1 c. shredded cheddar cheese   |

Dissolve gelatin in boiling water; add cold water and chill until syrupy. Stir in sliced bananas and marshmallows. Pour into 9"x13" pan. Chill until set.

Mix sugar and cornstarch; add to undrained pineapple. Cook over medium heat, stirring constantly until thickened. Cool. Whip heavy cream and fold into cooled pineapple mixture along with half of the cheese. Spread mixture on congealed lemon gelatin. Sprinkle remainder of shredded cheese over top. Chill overnight. Cut into squares.

May Dowden  
Mother of David '80

### DREAMY RASPBERRY SALAD

- |  |  |
|--|--|
| 1 3 oz. pkg. raspberry<br>gelatin                | 1 banana, diced                          |
| $\frac{1}{2}$ c. boiling water                   | $\frac{1}{2}$ c. flaked coconut          |
| 1 8 oz. pkg. cream cheese,<br>softened           | $\frac{1}{2}$ c. chopped pecans          |
| $\frac{1}{2}$ c. mayonnaise                      | 1 c. whipped topping,<br>already made up |
| 1 8oz. can crushed pine-<br>apple, juice and all |  |

First, make sure your cream cheese is really soft and at room temperature; then mix with beater and beat in mayonnaise. Set aside.

Dissolve gelatin in boiling water; set aside to cool. After cooled, stir in a little at a time into the cheese mixture and beat well. Then stir in all other ingredients, except whipped topping, with a spoon. Fold in whipped topping. Spoon into 8" square dish. Refrigerate until firm. Cut into squares.

May Dowden  
Mother of David '80

### FESTIVE SALAD

- |                            |                             |
|----------------------------|-----------------------------|
| 1 #2 can crushed pineapple | 2 c. whipped cream, may use |
| 1 3 oz. pkg lime gelatin   | whipped topping             |
| 1 sm. pkg. cream cheese    | Maraschino cherries, if     |
| 1/3 c. sugar, if desired   | desired                     |
| 1/4 tsp. salt              | Nuts, if desired            |

Heat pineapple and dissolve gelatin in it. Allow to cool to room temperature. Whip cream and cream cheese together. Fold into gelatin mixture. Add salt, cherries and nuts. Pour into a mold and chill. ( If you use sugar, add it after you dissolve the gelatin.)

Helen E. Welsh

'13

### BLUEBERRY SALAD

- |                                      |                           |
|--------------------------------------|---------------------------|
| 2 3 oz. pkg. grape gelatin           | 1 8 oz. pkg. cream cheese |
| 2 c. boiling water                   | 1 8 oz. sour cream        |
| 1 1 lb. can blueberry pie<br>filling | 1 c. 10X sugar            |
| 1 1 lb. can crushed pine-<br>apple   | Chopped walnuts           |

Melt gelatin in hot water. Add pie filling mix and drained pineapple. Cool and refrigerate. Mix cream cheese and sugar until fluffy. Fold in sour cream. Spread over top of mixture. Sprinkle with chopped nuts.

Cecilia B. Leigh

'26

By  
Kim Galloway  
5th Grade



### PORTOFINO MOLD

- |  |                           |
|--|---------------------------|
| 2 3 oz. pkg. raspberry<br>gelatin        | 1 c. port wine            |
| 1 c. boiling water                       | 1 c. pecans, chopped      |
| 1 can (1 lb. 4 oz.)<br>crushed pineapple | 1 8 oz. pkg. cream cheese |
| 1 can (1 lb.) whole cran-<br>berry sauce | 1 c. sour cream           |

Pour boiling water over gelatin. Stir well. Add wine, pineapple and cranberry sauce. Chill until mixture thickens. Fold in pecans. Turn into 2 qt. serving bowl. Chill. Soften cream cheese; beat in sour cream. Just before serving, spread over gelatin mixture.

Vilas Grove  
Teacher 1962-1966

### RASPBERRY REVERIE MOLD

- |  |                                 |
|--|---------------------------------|
| 1 3 oz. pkg. raspberry<br>flavored gelatin | 3 Tbsp. orange juice            |
| 1 c. hot water                             | 1 9 oz. can crushed pineapple   |
| 1 c. vanilla ice cream                     | $\frac{1}{2}$ c. chopped pecans |
|  | 1 medium banana, sliced         |

Combine gelatin and hot water. Add ice cream, stir until dissolved. Add orange juice. Cool until partially thickened. Then add pineapple, nuts and banana. Pour into 1 qt. mold. Chill until firm.

Macy Jewell Santmyer '46

### ORANGE GELATIN SALAD

- |                            |                                     |
|----------------------------|-------------------------------------|
| 1 lrg. pkg. orange gelatin | 1 can crushed pineapple,<br>drained |
| 1 pt. orange sherbet       |                                     |
| 2 c. boiling water         | 1 can mandarin oranges, drained     |

Dissolve gelatin in 2 cups boiling water; add sherbet. Stir until dissolved and add drained fruit. Refrigerate. This salad has a more delicate flavor if refrigerated at least 24 hours.

Margery Hughes '12-'15

## FROSTY SALAD

1 pkg. lemon gelatin	1 15½ oz. can crushed pineapple
1 c. boiling water	¼ c. miniature marshmallows
1 c. ginger ale	3 sliced bananas

Dissolve gelatin in boiling water. Cool. Stir in ginger ale. Partially chill. Drain pineapple, reserving juice. Fold pineapple, marshmallows and bananas into gelatin mixture. Chill until firm.

## TOPPING

¼ c. granulated sugar	1 egg, beaten
1 Tbsp. flour	1 box Dream Whip or whipped cream
1 Tbsp. butter	

Combine sugar and flour in saucepan. Stir in ¼ c. pineapple juice and beaten egg. Cook over low heat and add butter. Cool mixture. Fold in whipped topping (may use whipped cream, about 2 cups) and spread over congealed gelatin. Sprinkle with grated cheese or chopped nuts.

Louise Lovett Rose	'54
Wife of Welton	'48
Mother of Sharon	'74
Brian	'79

## CABBAGE DELUXE SALAD

1 6 oz. box lime gelatin	1 c. mayonnaise
1 c. hot water	1½ c. grated cabbage
1 c. small marshmallows	1 small jar of pimentoes,
1 small can crushed pineapple	chopped
2/3 c. pineapple juice	1 c. chopped nuts
	1 c. whipped cream

Melt the gelatin, not Jell-Well, in the hot water. Add the ingredients listed in the same order through the chopped pimentoes. Put the mixture in the refrigerator and let cool. Then add the chopped nuts and fold in the whipped cream. Put in the refrigerator until set.

Esther Neff Rose '31-'33

### 7-UP SALAD

1 pkg. lemon gelatin	2 Tbsp. sugar
1 c. hot water	Dash of vanilla
1 8 oz. pkg. cream cheese, softened	1 small can crushed pine- apple, drained
7 oz. 7-Up	

Pour hot water over gelatin; dissolve, cool in refrigerator. Mix cream cheese, sugar, vanilla and pineapple. Add cooled gelatin, slowly. Then add 7-Up. Pour into greased mold.

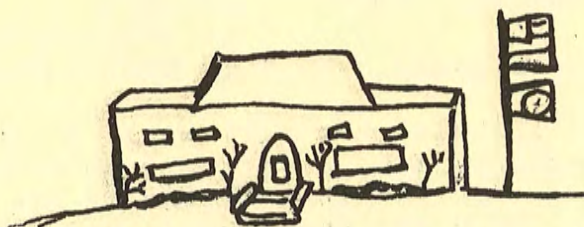
Nancy Wogan	
Mother of Jody	'75
Jeff	'81

### SPICED PEAR SALAD

1 sm. jar red cinnamon candies	1 large can of pears
1 stick cinnamon	1 c. sugar

Drain pears and reserve juice. Boil pear juice, sugar, red hots and cinnamon until slightly thickened. Pour over the pears. Refrigerate and serve on lettuce leaves.

Pat VanDellen	
Mother of Janine	'84
Adrian	'82



By  
Derek Hardy  
5<sup>th</sup> Grade

## LIME-PINEAPPLE SALAD

2 3 oz. pkgs. lime gelatin	1 c. cottage cheese
1½ c. boiling water	½ c. mayonnaise
1½ c. cold water	1 c. marshmallows, miniature
1 13½ oz. can pineapple, crushed	½ c. walnuts

Pour boiling water over lime gelatin; dissolve well and add cold water. Stir well. Add pineapple. Let it partially gel. Fold in cottage cheese, mayonnaise, marshmallows, and walnuts. Chill until set.

Mary Myers	
Mother of David	'63
Irene M. Cromwell	'71
Sammy	'76
Grandmother of:	
Nancy Thomas	'81
Gene Thomas	'83

## WATERGATE SALAD

2 3½ oz. boxes pistachio pudding	1 1 lb. can crushed pineapple
9 oz. whipped topping	1 small jar maraschino cherries

Drain pineapple; save liquid and add to pudding mix. Stir to make a paste. Add whipped topping; stir well. Fold in pineapple and cherries. Refrigerate.

NOTE: Pecans and coconut may be added.

Marjorie C. Baker	'57
Mother of Billy	'74
Kevin	'78
Sister of Joe Cummings	'56
Robert Cummings	'58
Jack Cummings	'59
Daughter of	
Louise Thomas Cummings	'39

by  
Katie Dowling  
5th Grade



### FRESH BROCCOLI SALAD

1 bunch broccoli, chopped into ½ inch pieces	½ c. olives, sliced
4 boiled eggs, sliced	1 c. fresh mushrooms, sliced
1 small onion, grated	

Mix together broccoli, eggs, onion, olives, and mushrooms. Combine ingredients for dressing. Pour over broccoli mixture. Serve.

### DRESSING FOR SALAD

1 c. mayonnaise	½ tsp. salt
1 Tbsp. lemon juice	Dash pepper
1 tsp. sugar	

Dianne Whitesell Gillette '64

### TOSSED SALAD

Lettuce, torn in bite-sized pieces	Tomatoes, chopped
Onions, chopped	Any fresh vegetable you wish

Combine all ingredients in a bowl; toss well.

### TOSSED SALAD DRESSING

Vinegar	Salt
Paprika	Vegetable oil

Add all ingredients together according to taste.  
Pour over vegetables.

Mary Tipton McIntosh	'67
Wife of Richard	'60
Mother of Misty	'85



G. Karl Borchert 3rd Grade

### CUCUMBER SALAD

7 c. thinly sliced un-peeled cucumbers	1 Tbsp. celery seed
1 c. chopped green pepper	2 Tbsp. salt
1 c. thinly sliced onion	2 c. sugar
	1 c. vinegar

Mix the first 5 ingredients together. Mix well 2 cups of sugar and 1 cup vinegar and pour over the vegetables. Cover and keep in the refrigerator. Best if made the day prior to serving.

Carol McComb  
Mother of Kathy '82

### SPINACH SALAD

10 oz. pkg. fresh spinach	1/8 tsp. garlic salt or garlic powder
6 green onions	
4 eggs, hardboiled, chopped	1/2 c. salad oil
8-10 slices bacon, fried	1/2 tsp. salt
crisp	3 tsp. lemon juice
1/4 tsp. black pepper, ground	1/4 c. cider vinegar

Wash and remove coarse stems from spinach; drain. Toss spinach, onion and eggs. Marinate oil and garlic powder for 1 hour. Add salt, pepper, lemon juice and vinegar. Shake well. Pour over spinach. Crumble bacon on top.

Nancy Wogan  
Mother of Jody '75  
Jeff '81

### COLE SLAW

Chopped cabbage	Honey
Grated carrots	Lemon or orange juice
Mayonnaise	

Mix to taste.

Anne Davis  
Mother of Jon '83  
Adrian '80

### 9 DAY COLESLAW

1 medium cabbage	1 c. salad oil
2 stalks celery, diced	1 c. vinegar
2 medium onions, sliced	2 Tbsp. salt
1 green pepper, chopped	2 Tbsp. sugar
2 c. sugar	

Combine cabbage, celery, onion and green pepper. Add 2 cups of sugar and blend. Combine remaining ingredients, bring to a boil. Pour over cabbage mixture and allow to cool. Cover and store in refrigerator. Best if made a day prior to serving.

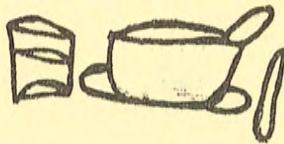
Carol McComb  
Mother of Kathy '82

### A POTATO SALAD DRESSING

3/4 c. mayonnaise	3/4 tsp. seasoned salt
2 Tbsp. French dressing	1/4 tsp. mustard

Dress cooked and cubed potatoes for a different flavor.

Janette Palmer Thone '64



by  
Christi Ann Wadell  
5<sup>th</sup> grade

I like Lincoln because playing on the playground is fun, and my teacher is nice.

Holly Gordon '85

### CHEF'S SUPPER BOWL

4 c. cooked cubed potatoes	4 c. shredded lettuce
1 c. celery	2 medium tomatoes, cut in wedges
$\frac{1}{2}$ c. chopped onion	4 slices of bologna, cut in thin strips
$\frac{1}{2}$ c. caraway cheese dressing	2 slices Swiss cheese, cut in thin strips
$\frac{1}{2}$ c. chopped dill pickle	
$\frac{1}{2}$ c. mayonnaise	

Sprinkle potatoes with  $\frac{1}{4}$  tsp. salt, combine with celery and onion. Blend dressing, mayonnaise, and pickle. Pour on  $\frac{1}{2}$  the dressing and chill. Place shredded lettuce in bowl, mold potato salad in center; arrange tomato, bologna and cheese on top. Pass remaining dressing.

### CARAWAY CHEESE DRESSING

Combine: 2 Tbsp. vinegar, 6 oz. evaporated milk, 3 Tbsp. grated parmesan cheese,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  tsp. caraway.  
Makes 1 cup.

Janette Palmer Thone '64

### PARTY EGG SALAD

1 3 oz. pkg. lemon gelatin	$\frac{1}{2}$ tsp. curry powder or dry mustard
1 c. hot water	4 hard-boiled eggs, chopped
$\frac{1}{2}$ c. cold water	$\frac{1}{2}$ c. celery, diced
2 Tbsp. vinegar	$\frac{1}{4}$ c. green pepper, diced
$\frac{1}{2}$ tsp. salt	2 Tbsp. parsley, chopped
$\frac{1}{2}$ c. mayonnaise	

Dissolve gelatin in hot water; add  $\frac{1}{2}$  cup cold water, vinegar, mayonnaise, salt and curry powder (or dry mustard). Beat well with rotary beater or blender. Chill until firm about 1" from edge of pan, but still soft in the center. Beat again with mixer or blender until fluffy and thick. Fold in chopped eggs, celery, green pepper and parsley. Pour into pan and chill until firm.

Barbara Gregg Welsh '22  
Wife of Samuel '19  
Mother of Sam B. '56  
W. Holmes '59  
Grandmother of Bryan '83

## OLD FASHIONED SALAD DRESSING

1 c. sugar  
1 tsp. flour, heaping  
¼ tsp. dry mustard

2 eggs  
½ c. vinegar  
1 small piece of butter

Combine sugar, flour, dry mustard, eggs and butter; mix well. Add vinegar. Cook in top of a double boiler until thick, stirring constantly. Remove from heat. Chill. Store in refrigerator. (May be kept for approximately two weeks.)

NOTE: If dressing is too thick, a little milk may be added.



Inez V. Ward  
Mother of:  
Margaret W. Testerman. '26  
Smith '28  
Mack '35  
Bobbie W. Whirley '41  
Grandmother of:  
Judy Ward Rickard '62  
Mark Ward '63  
Scott Ward '64  
Sharon Whirley Gray '66

## BLUE CHEESE DRESSING

2 c. buttermilk\*  
1 c. mayonnaise  
Dash of tabasco sauce

1 tsp. worcestershire sauce  
1½ pkgs. blue cheese

Combine and chill.

\* You may substitute sour cream for the buttermilk.



Pat VanDellen  
Mother of Adrian '82  
Janine '84

HAPPINESS IS... when my dad  
takes me to get ice cream

Amy Joe Harlow '85

Lisa Pearson

## CHINESE SALAD

½ head lettuce, washed and torn	5 radishes, chopped
½ head red cabbage, torn	2 c. fresh or 1 lb. can bean sprouts, strained
2 tomatoes, chopped	1 8 oz. can water chestnuts, sliced and drained
½ cucumber, chopped	½ c. celery, chopped
2 carrots, chopped	
1 onion, finely chopped	

Toss all the above ingredients together and add Chinese Salad Dressing.

## DRESSING

3 Tbsp. cider vinegar	1 tsp. ground ginger
3 Tbsp. soy sauce	2 Tbsp. salad oil
1 Tbsp. sugar	

Combine first 4 ingredients, then add oil slowly, beating constantly. Yield: ½ cup. Serves 8-10.

Cynthia Mahnken  
Mother of Punkins '84

## SPINACH AND MUSHROOM SALAD

1 lb. fresh spinach	¾ c. salad oil
½ lb. mushrooms	1 tsp. salt
1 hard cooked egg yolk	1 tsp. sugar
1 small clove garlic	Pepper to taste
¼ c. red wine vinegar	1 medium onion, sliced

Remove stems from spinach, wash, and pat dry. Tear into bite-sized pieces. Quickly rinse mushrooms in cold water; drain well and slice thin. Combine egg yolk, garlic, vinegar, oil, salt, sugar and pepper in blender and blend well. Combine spinach, mushrooms and onion in a large salad bowl. Add the dressing and toss gently. Serves 6.

Nancy Brown Uram '57  
Mother of Eric '79  
Jennifer '82

### CARROT VEGETABLE SALAD

2 lb. carrots	1 tsp. dry mustard
1 c. sugar	1 tsp. salt and pepper
2/3 c. wine vinegar	1 large onion, sliced
1 can tomato soup	1 large green pepper, sliced
1/2 c. salad oil	

Cook carrots until tender. Cool and add the rest of ingredients. Let stand for 12 hours.

Irma Brown  
Secretary at Lincoln School  
1962-1976

### THREE BEAN SALAD

1 can green beans	1/2 c. diced onion
1 can wax yellow beans	1/2 c. sugar
1 can kidney beans	1/2 c. oil
1 sm. jar pimentos	1/2 c. vinegar
1/2 c. diced celery	

Combine all ingredients and chill.

Brenda Titus  
Wife of Larry '62  
Mother of Tommy '83  
Kim Potts '80



BY  
Kim Potts  
5th Grade  
Mrs. Washington  
MY TEACHER

I like Lincoln because of the teachers and P.E., and I like lunch.

Scott Gilmore '85

## SPINACH SALAD

$\frac{1}{2}$ lb. uncooked spinach	$\frac{1}{2}$ c. pine nuts
1 large cucumber	$\frac{1}{4}$ c. coarsely chopped
1 tsp. salt	black olives
4 medium-size stalks celery	

Wash spinach and remove stems. Pat dry. Peel the cucumber and slice it in half lengthwise. Scrape out the seeds. Cut the halves into  $\frac{1}{4}$  inch cubes. Trim the leaves and stems of the celery. Wash and dry the celery and cut into  $\frac{1}{2}$  inch cubes. Toss spinach, cucumber and celery in a salad bowl. Add olives and nuts and toss again. Chill until ready to serve.

## SPINACH SALAD DRESSING

2 Tbsp. red wine vinegar	$\frac{1}{2}$ tsp. dry mustard
$\frac{1}{2}$ tsp. salt	6 Tbsp. vegetable oil

Whisk the vinegar, salt, pepper and mustard in a small bowl. While still whisking, pour the oil and beat until the dressing is smooth and thick. Pour over the salad immediately before serving and toss thoroughly. Serve on chilled salad plates. Serves 4-6.

Annette Traubel  
Mother of Michael '75  
Douglas '82

## BROCCOLI SALAD

1 bunch broccoli flowerets	1 tsp. lemon juice
$\frac{1}{2}$ c. green olives	$\frac{1}{2}$ - $\frac{2}{3}$ c. mayonnaise
1 hardboiled egg	$\frac{1}{4}$ c. pickle relish, opt.
1 sm. green onion, chopped	

Mix broccoli flowerets with all other dry ingredients. May mix together without mayonnaise a day ahead and flavor will increase. Add mayonnaise 6 hours prior to serving. Yields 4 servings.

Esther Brown  
Wife of Albert '61  
Mother of Amanda '81  
Hilary '82

## TRI-COLOR MOLDED SALAD

2 1 lb. 1 oz. cans fruit cocktail 1 3 oz. pkg raspberry gelatin 1 c. boiling water 1 3 oz. pkg. lemon gelatin	1 c. boiling water ½ c. Miracle Whip ½ c. heavy cream, whipped 1 3 oz. pkg. lime gelatin 1 c. boiling water
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Drain fruit cocktail, reserving 1 cup syrup. Dissolve raspberry gelatin in 1 cup boiling water. Add ½ cup syrup and 1 1/3 cups fruit cocktail. Pour into greased 2 qt. mold. Chill until almost firm.

Dissolve lemon gelatin in 1 cup boiling water; cool. Gradually add to salad dressing, mix until well blended. Fold in whipped cream. Pour over raspberry layer. Chill until almost firm.

Dissolve lime gelatin in 1 cup boiling water. Add remaining ½ cup syrup and fruit cocktail. Pour over lemon layer. Chill until firm. Unmold on serving plate. Garnish with lemon leaves. Yield: 10-12 servings.

Makes a nice Christmas salad.

Janette Palmer Thone '64

## ORANGE SNOW GELATIN

1 3 oz. pkg. orange gelatin 1/8 tsp. salt 1 c. boiling water	3/4 c. orange juice ½ tsp. grated orange peel 1 egg white
--	---

Dissolve gelatin and salt in boiling water. Add orange juice and rind. Put in a large bowl of ice water; stir until thickened. Add egg white and beat with mixer until fluffy and doubled in volume. Pile lightly in dessert cups or a fat dish. Chill until firm, about 3 hours. Serve with strawberries. Yield: 5 cups or 6 square servings.

Tessa Hurst	
Wife of Allen	'57
Mother of Lincoln	'82
Tina	'83
George Rutherford	'80

I like people at Lincoln School. I like to work and read books. I like to play on the swings.

Roxanne Smith '85

# BREAD

## HOT ROLLS

1 egg	$\frac{1}{4}$ c. sugar
2 c. liquid ( $\frac{1}{2}$ milk and $\frac{1}{2}$ water)	2 tsp. salt
1 yeast cake	4 Tbsp. melted shortening
	7 c. flour

Scald 1 cup of milk with sugar and salt added. Cool to lukewarm. Dissolve yeast in 1 cup lukewarm water. Combine first 5 ingredients. Mix in  $\frac{1}{2}$  of flour, then beat in melted shortening. Finish mixing in the flour. Use just enough for dough not to be sticky. Let rise until double in bulk in a warm place about 80°. Work down and make into rolls.

Oven Temperature: 425° - Cooking Time: 20 minutes

Margaret Cockerill  
Former teacher and principal  
'32-'62

## REFRIGERATOR ROLLS

1 yeast cake	1 c. mashed potatoes
$\frac{1}{2}$ c. lukewarm water	1 c. scalded milk
$\frac{2}{3}$ c. shortening	2 eggs, well beaten
$\frac{1}{2}$ c. sugar	Flour to make dough stiff
1 tsp. salt	

Dissolve yeast in lukewarm water. Add shortening, sugar, salt, and mashed potatoes to scalded milk. When cool, add yeast. Mix thoroughly and add eggs. Stir in enough flour to make a stiff dough. Turn out on a slightly floured board and knead well. Put into a bowl large enough to allow for slight rising. Rub over with melted butter. Cover tightly and refrigerate. About an hour before baking time, pinch off dough, shape into rolls as desired. Cover and let rise until light. Bake.

Oven Temperature: 425° - Cooking Time: 15-20 minutes  
Yield: 2-3 dozen according to size and shape.

Susie T. Ellmore  
Teacher '21-'31

## WHOLEWHEAT ROLLS

3 3/4-4 c. wholewheat flour	2 eggs
2 pkgs. active dry yeast	1/2 c. water
1/2 tsp. baking soda	1/4 c. brown sugar, packed
1 1/2 c. cream style or low fat cottage cheese	2 Tbsp. butter or margarine
	2 tsp. salt

Thoroughly stir together 1 1/2 cups of flour, the yeast and soda. Heat together cheese, water, sugar, butter or margarine and salt just until warm (115-120°) stirring constantly to melt butter. Add to dry mixture; add eggs. Beat at low speed on electric mixer for 1/2 minute, scraping bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a moderately stiff dough. On floured surface, kneed until smooth, 8-10 minutes. Place in a greased bowl, turning once. Cover; let rise until nearly double. Punch down. Shape into 24 rolls. Place in a greased muffin pan. Let rise until nearly double. Makes 24.

Oven Temperature: 375°-Cooking Time: 12-15 minutes

Dorothy L. Keister Rickard  
'38

## ANGEL BISCUITS

1 pkg. yeast	1 tsp. salt
5 c. flour	3 Tbsp. sugar
1 tsp. baking soda	1 c. Crisco
3 tsp. baking powder	2 c. buttermilk

Dissolve yeast in 2 Tbsp. warm water. Set aside. Sift together dry ingredients, cut Crisco into dry mixture; add buttermilk to yeast and then add to flour mixture. Roll and cut with biscuit cutter. Let rise. Use a greased cookie sheet and bake.

Oven Temperature: 450°-Cooking Time: Until brown.

Myrtle Brown	
Wife of Howard	'22
Mother of Carolyn	'53
Peggy MacMaster	'55
Nancy Uram	'57
Douglas	'59
Rachel Flanagan	'64
Grandmother of Eric Uram	'79
Jennifer Uram	'82

## ORANGE ROLLS

1 pkg. dry yeast	$\frac{1}{2}$ c. sour cream
$\frac{1}{4}$ c. warm water	$\frac{1}{2}$ c. melted margarine or
1 c. sugar (divided)	butter (divided)
1 tsp. salt	$3\frac{1}{2}$ c. flour
2 eggs	2 Tbsp. grated orange rind

Sprinkle yeast over the water in large mixing bowl; stir until dissolved. Add  $\frac{1}{4}$  c. sugar, salt, eggs, sour cream and 6 Tbsp. melted butter or margarine.

Gradually add 2 c. flour. Knead in remaining flour. Turn on lightly floured board and knead 5 minutes. Put in greased bowl. Cover. Let rise until double in bulk. This will take  $1\frac{1}{2}$  to 2 hours. Punch down. Turn out on lightly floured board. Knead lightly. Roll one-half of dough out, about  $\frac{1}{4}$  inch thick. Cut into circles with biscuit cutter. Combine remaining sugar and orange rind. Brush dough with 1 Tbsp. melted butter or margarine. Sprinkle with  $\frac{1}{2}$  of orange rind-sugar mixture. Roll over each circle and punch outer part of circle with finger to make crescent shaped roll. Repeat for other half of dough. Cover and let rise for 1 hour.

Oven Temperature:  $350^{\circ}$ -Cooking Time: 20 minutes

Top with glaze while rolls are still warm.

## GLAZE

Combine in a saucepan

$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. butter or margarine
$\frac{1}{2}$ c. sour cream	2 Tbsp. orange juice

Combine ingredients and place over medium heat and bring to a boil. Boil about 3 minutes, stirring constantly. Pour over warm rolls. Yields:  $2\frac{1}{2}$  dozen.

Carol McComb  
Mother of Kathy '82

## HELPFUL HINT

Add about  $\frac{1}{2}$  c. Kellogg's All Bran cereal to doughs and batters to give a different flavor and somewhat different texture. Excellent in breads, pancakes, waffles and muffins.

Sue M. Gregg  
Wife of Holmes '23

## BATTER ROLLS

3/4 c. milk	1/2 c. warm water
1/4 c. sugar	2 pkgs. or cakes of yeast
1 tsp. salt	1 egg
1/2 stick margarine	3 1/2 c. unsifted flour

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large bowl; sprinkle or crumble in yeast. Stir until dissolved. Add lukewarm mixture, egg and 2 c. flour; beat until smooth. Stir in enough remaining flour to make a soft dough. Cover. Let rise in a warm place, free from draft, until double in bulk, about 30 minutes. Punch down. Shape into 2 dozen rolls. Place on a greased baking sheet, cake pans or muffin tins. Cover, let rise about 30 minutes.

Oven Temperature: 400°-Cooking Time: 15 minutes.

Note: May also use this dough for cinnamon buns.

Vergie B. Laycock '16

## COLONIAL SWEET-POTATO ROLLS

1 1/4 c. warm water (105-115°)	1 c. mashed sweet potatoes
2 pkgs. active dry yeast	1/2 c. butter, softened
1/2 c. sugar	6 1/2 c. unsifted all-purpose flour
1 Tbsp. salt	1/4 c. butter, melted
2 eggs	

Sprinkle yeast over warm water. Stir until dissolved. Stir in sugar and salt until dissolved. Add eggs, mashed sweet potatoes, 1/2 cup softened butter and 3 cups flour. Beat with mixer until smooth (about 2 minutes). Gradually add 3 more cups flour, mixing until dough is smooth and stiff enough to leave the side of the bowl. Mix in remaining 1/2 cup flour, if needed. Place in a lightly greased bowl. Cover and let rise until double in bulk (1 1/2 hrs). Prepare rolls as desired. Brush with butter and let rise.

Oven Temperature: 375°-Cooking Time: Until brown

To freeze: Remove rolls to cool. Wrap tightly in foil. To thaw, place wrapped rolls in 350° oven for 45 minutes.

Barbi Wheeler  
Mother of John '80  
Andrew '81

## ENGLISH MUFFINS

1 Tbsp. dry yeast  
1/4 c. lukewarm water  
1 tsp. honey

1 3/4 c. milk, at room temperature  
3 1/2 c. wholewheat flour  
1 tsp. salt

Dissolve yeast in lukewarm water with the honey. Set aside. Mix milk with flour in another bowl. When yeast mixture bubbles, add to flour batter and beat well. Cover and let rise in a warm place until double in bulk.

Heat an oiled griddle. Grease several tuna cans that have had both ends removed and set them on the griddle. Never let the griddle get more than medium hot (350°).

With a small ladle, carefully fill tuna can rings 1/4 full. When brown and firm, remove rings and brown on the other side. Cool slightly and fork split. Toast as usual.

Claudia Nutter  
Mother of Virginia '84

## BUTTERMILK BREAD

1 qt. buttermilk  
2 pkgs. yeast  
6 Tbsp. sugar  
1/2 c. shortening  
1 c. flour

2 heaping tsps. salt  
1/2 tsp. baking powder  
1/2 tsp. soda  
Flour

Heat buttermilk to lukewarm. Stir and dissolve yeast in buttermilk. Add sugar and shortening. Combine 1 cup flour, salt, baking powder and soda. Add to buttermilk mixture. Continue adding and beating in flour until batter forms a dough and is ready to knead. Turn out on a floured board and knead until smooth and satiny. Put in a greased bowl. Let rise until doubled, in a warm place free from drafts. Shape into loaves or rolls. Place in greased pans. Let rise until doubled.

Oven Temperature: 350° for loaves  
425° for rolls.

Cooking Time: Until brown.

Yield: 4 loaves or 60 rolls.

NOTE: This recipe can be halved.

Nancy Graham Dillon  
Mother of Buck '72  
Dale '74  
Daphne '76  
Neal '80

## FRENCH BREAD

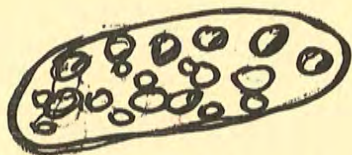
½ c. warm water	2 Tbsp. salt
2 pkgs. active dry yeast	2½ c. warm water
6½ c. flour	½ c. corn meal

In a small bowl, mix ½ c. warm water with the yeast. While yeast is dissolving, mix flour, salt and 2½ cups of warm water. Combine both bowls and kneed dough for 2 to 3 minutes. Divide dough into 2 mounds and put each into a large separate greased bowl. Cover with plastic paper and put into an unlit oven, out of drafts. Let rise a minimum of three hours to all day, or even overnight as I do. After bread has risen, flour hands and punch down. Remove from bowl and place on floured board or countertop. With a sharp knife, divide dough into 6 roughly equal parts. On two or three cookie sheets, sprinkle cornmeal to cover the surface. Roll out each of the six lumps of dough into a rectangle, then fold or roll to form a flute as long as your cookie sheet and 3 or 4 inches wide. Place the loaves on cookie sheets and slash each lightly every inch or so on the top with the knife tip. Leave the loaves for an hour or so to rise a second time; no need to cover them.

Oven Temperature: 450°-Cooking Time: 30-35 minutes

Can be frozen. To serve frozen bread, remove from the freezer and heat in oven for 15 minutes at 400°. Serves 10 to 12.

Kassie Kingsley	'56
Mother of George	'81
Arch	'83



# Bun

Megan Jones

## WHOLEWHEAT BREAD

2½ c. wholewheat flour	6 Tbsp. sugar
2½ c. white flour	¼ c. lard
1 ¾ tsp. salt	¾ c. lukewarm water
1 yeast cake	¾ c. scalded milk (cooled to lukewarm)

Mix and place in greased bowl and let rise until double in bulk. Shape in loaf pan. Let rise and bake. Oven Temperature: 350°-Cooking Time: 55-60 minutes  
Note: May be used for rolls.

Rosa Presgraves	
Teacher	'44-'52

## FOOD PROCESSOR BREAD

3-3½ c. flour (white, wholewheat or com- bination of the two)	1 pkg. dry yeast (1 Tbsp.)
2 Tbsp. sugar	¾ c. milk
½ Tbsp. salt	¼ c. water
	2 Tbsp. margarine
	1 egg

In processor, mix ¾ c. flour, sugar, salt and yeast. Add milk, water and margarine, heated to 120-130°. Process a few seconds or until smooth. Add egg and ½ c. flour and process until smooth. Add 2-2½ cups flour (enough flour so that the dough forms into a ball that cleans the sides of the bowl when processed.) Knead in processor until smooth and shiny, about 1 min.

Place in a greased bowl, turn dough to grease. Cover. Let rise until double, about 1 hour. Punch down. Knead a few seconds by hand, press into a loaf pan. Cover. Let rise until double, about ½ to ¾ hour.

Oven Temperature: 400°-Cooking Time: 30-35 minutes  
Remove from pan. Cool.

Marnie Dennison  
Mother of Catherine '83

## COFFEE CAN BREAD

2 pkgs. dry yeast	1 large can evaporated milk
½ c. warm water	4-4½ c. flour
3 Tbsp. sugar	1 tsp. salt
3 Tbsp. oil	

Dissolve yeast in warm water. Let stand until bubbly. Add sugar, oil, evaporated milk, flour and salt. Beat together. Grease 2 1 pound coffee cans and lids very well. Fill them half full with dough. Cover with lids and let dough rise until lids pop off.

Oven Temperature: 350°-Cooking Time: 45 minutes  
Cans may be used again and again.

Pat Pearson  
Teacher '70-Present

I like Lincoln School because Mr. Smith is helpful. He keeps our school clean, and I like clean schools. I like all of the teachers there, especially Mrs. Pearson and Miss Hertz. And that's why I like Lincoln School.

Heather Meyers '84

## VIASI RAISID IRISH SODA BREAD

2¼-2 ¾ c. unsifted flour	½ tsp. baking soda
3 Tbsp. sugar	1 pkg. dry yeast
½ tsp. salt	1 c. buttermilk
1 Tbsp. caraway seed	2 Tbsp. margarine or butter
	¾ c. dark seedless raisins

In a bowl, thoroughly mix 1 cup flour, sugar, salt, caraway, baking soda and undissolved yeast. Combine buttermilk and butter in a saucepan. Heat over low heat until liquid is very warm. (120-130°). Butter does not need to melt. Gradually add liquid mixture to dry ingredients. Mix. Add ¼ cup flour. Continue to mix. Stir in raisins and enough additional flour to make a soft dough. Cover bowl, let rise 50 minutes. Punch down. Knead 20 times. Form smooth round ball. Place on greased baking sheet. Cover; let rise about 50 minutes. Sprinkle dough lightly with flour.

Oven Temperature: 350°-Cooking Time: 30 minutes  
Makes 1 loaf.

Susi Blissert  
Librarian '75-Present

Christine  
Wilson



## WHOLEWHEAT HONEY BREAD

2/3 c. milk	2 tsp. salt
¼ c. brown sugar	1½ c. warm water (115°)
3 Tbsp. honey	2 pkgs. yeast
3 Tbsp. sugar	2 c. wholewheat flour
5 Tbsp. butter	5-6 c. white flour

Heat milk to 150°. Then add brown sugar, honey, sugar, salt and butter. Set aside to cool. Add yeast to warm water and dissolve. Combine water, yeast, and milk mixture. Add flour and mix well. Knead, then let rise for about 1 hour. Punch down and divide into 2 greased loaf pans. Let rise again, then bake.

Oven Temperature: 350°-Cooking Time: 30 minutes

NOTE: Dough will rise nicer if you put a bit of oil in the bottom of the bowl and roll dough in in before letting it rise.

Patty Welch	
Mother of Ryan	'82
Lisa	'85

### SALLY LUNN

5 c. flour  
3 eggs  
1½ c. milk

½ c. butter  
½ c. sugar  
½ cake of yeast

Set to rise at 10 A.M. for 6 P.M. supper. Pour in pan at 3:30. Let rise 'till 5:00. Bake for 45 minutes at 350°.

An old recipe from Mrs. Rob Walker from Waterford to Hazel Brown.

From the family of  
Sara Brown '85

One of my sister Hazel's specialties was Sally Lunn, having lived in the deep South many years ago. The present one was given my mother or my sister Hazel from Mrs. Rob Walker of Waterford, contemporary with my parents. It has not been served in our family for many years but it is offered as a rather special one out of the past, originating from a greatly respected and loved family of Loudoun County.

Jane Brown Gemmill '05

### SALLY LUNN

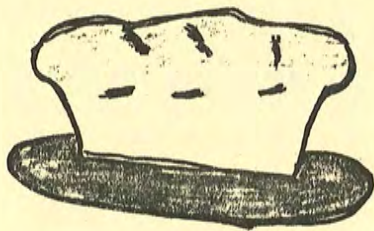
1 pkg. yeast  
½ c. warm water  
1 c. milk, scalded and  
cooled to lukewarm

2 tsp. salt  
3 eggs, beaten  
4½ c. flour

Dissolve yeast in warm water. Mix well with rest of the ingredients. Let rise in a warm place until double in bulk. Stir down (dough will be slightly sticky). Put in a tube pan and let rise again. Bake.

Oven Temperature: 350°-Cooking Time: 50 minutes

Rachel Janney '65



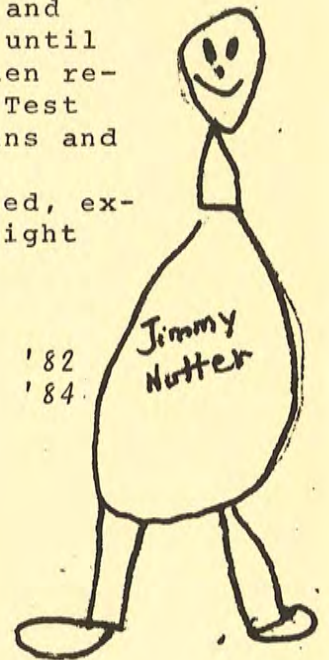
## POTATO BREAD

1/2 c. scalded milk	2 pkgs. dry yeast
1/4 c. margarine	1 1/2 c. lukewarm, riced,
2 Tbsp. sugar	cooked unseasoned potatoes
2 tsp. salt	1/2 c. lukewarm potato cooking
1/3 c. warm water	water
5-6 c. bread flour	

Mix milk, margarine, sugar and salt; cool to lukewarm. Pour water into a warm large bowl, sprinkle in yeast and stir to dissolve. Add cooled mixture, potatoes, potato cooking water and about 2 c. of flour. Beat until smooth. Mix in the rest of the flour and knead until dough is elastic. Shape into a ball and place in a greased bowl to rise for 1 hr. Punch down, cover and let rise again. Shape into 2 loaves and placed in greased 9"x5"x3" bread pans. Let rise until double. Bake in 400° oven for 10 minutes and then reduce heat to 350° and bake 30 minutes longer. Test loaf and then remove from oven. Take out of pans and cool. Makes 2 loaves

Note: If potato or sourdough starter is used, exclude above yeast and allow dough to rise overnight and shape the next morning.

Pat VanDellen  
Mother of Adrian '82  
Janine '84



## RYE AND WHITE BREAD

### RYE DOUGH

2 pkgs. dry yeast	2 tsps. whole caraway seeds
2/3 c. warm water (105°-115°)	1 tsp. salt
3 Tbsps. molasses	1 1/2 c. all purpose flour,
1 Tbsp. melted butter or	approximate
margarine	1 c. rye flour

Dissolve yeast in water in a large bowl; set aside for 5 minutes. Stir in molasses, butter, caraway seeds, salt and flour; mix well.

Turn dough out on a floured surface and knead about 5 min. or until smooth and elastic. Place dough in a greased bowl, turning to grease top. Cover bowl with plastic wrap or a towel. Let rise in a warm place (85°), free from drafts, until doubled in bulk.

-Continued next page-

## RYE AND WHITE BREAD CONTINUED

### WHITE DOUGH

1/4 c. milk, scalded	1/4 c. warm water (105°-115°)
2 Tbsp. sugar	1 egg, beaten
1 tsp. salt	1 tsp. whole caraway seed
2 Tbsp. melted butter or margarine	2 1/4 c. all purpose flour, approximate
1 pkg. dry yeast	

Combine milk, sugar, salt and butter in a small bowl, stirring well; allow to cool to 105° to 115°. Dissolve yeast in a large bowl; set aside 5 min. Stir milk mixture, egg, caraway seeds, and 1 c. flour into yeast mixture; beat until smooth. Stir in remaining 1 1/4 c. flour to form a soft dough.

Turn dough out on a floured surface, and knead about 5 min. or until smooth and elastic. Place dough in a greased bowl, turning to grease top. Cover bowl with plastic wrap or a towel. Let rise in a warm place (85°), free from drafts, until doubled in bulk.

### SHAPING THE LOAF

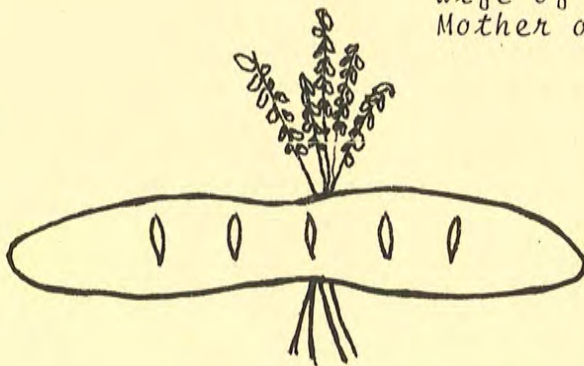
Punch rye dough down; turn out onto a floured surface, and shape into a 14 in. rope. Repeat punching and shaping process with white dough. Place ropes side by side, and firmly pinch ends to seal. Carefully twist ropes together 3 or 4 times; firmly pinch loose ends to seal. Place dough in a greased 9"x5"x3" loaf pan. Cover and let rise in a warm place (85°), free from drafts, until doubled in bulk (about 45 min.).

Oven Temperature: 375°-Cooking Time: 30-40 min. or until loaf sounds hollow when tapped. Yield: 1 loaf.

NOTE: Prepare dough in order given since rye dough will rise slower than white dough.

Taken from a "Progressive Farmer" magazine-Feb. 1979

Helen Thomas	
Wife of Gene	'55
Mother of Nancy	'81
Gene	'83



## RAISED DOUGHNUTS

1 cake yeast	3 Tbsp. butter or margarine
1 Tbsp. sugar	$\frac{1}{2}$ c. sugar
$1\frac{1}{4}$ c. milk, scalded and cooled	$\frac{1}{4}$ tsp. salt
$4\frac{1}{2}$ c. flour	1 egg, well beaten
	1 tsp. nutmeg

Dissolve yeast and 1 Tbsp. sugar in lukewarm milk. Add  $1\frac{1}{2}$  c. flour and beat well. Cover and let rise in warm place for about 1 hour, until bubbles burst on top. Cream butter and sugar, add salt, egg and nutmeg. Add yeast to mixture; add remaining flour for moderately soft dough. Knead lightly then place in a well greased bowl. Cover and let rise  $1\frac{1}{2}$  hours. When light turn out on board and roll  $\frac{1}{4}$  inch thick. Cut with cutter, place on floured board, cover with cloth and let rise for 1 hour. Fry in deep fat turning only once. Drain, cool and roll in powdered sugar, or sugar and cinnamon.

Rosa Presgraves  
Teacher '44-'52

## OLD FASHIONED CORN BREAD OR CAKES

2 c. yellow cornmeal	2 eggs
1 tsp. soda	4 Tbsps. Wesson oil
$\frac{1}{4}$ - $\frac{1}{2}$ tsp. salt	2 c. buttermilk

Beat eggs until fluffy. Add buttermilk and stir; then add oil. Sift dry ingredients and add. While mixing the cornbread, put a little Wesson oil in an iron skillet and place in a 400° oven so it will be good and hot. When mixture is ready, remove skillet from oven and pour mixture into it. Bake 20-30 minutes or until toothpick comes out clean when inserted.

For corn meal cakes, just fry in a greased skillet like pancakes. Delicious with butter and syrup.

Esther Brown  
Wife of Albert '61  
Mother of Amanda '81  
Hilary '82

## CORN BREAD

2 c. sour milk	1 tsp. soda
2 eggs	3/4 c. flour
1/2 tsp. salt	2 c. corn meal, approximate

Beat eggs well and add milk. Sift flour, soda, and salt. Add to egg mixture along with corn meal to form a soft batter. Bake in a well greased shallow pan.

Oven Temperature: 350°-Cooking Time: 30 minutes

Elizabeth B. Smith    1850's  
Springdale School  
Mother of Bertha S. Brown  
1880's

Grandmother of:  
Howard                                '22  
Edward                                '26  
Samuel                                '26  
Herbert                                '32

Great Grandmother of:  
Caroline                                '53  
Selma B. Trumbo                    '54  
Peggy B. McMaster                '55  
Betty B. Poland                    '55  
Ruth B. Traynham                '56  
Nancy B. Uram                    '57  
Martha B. Parks                   '59  
Douglas                               '59  
Ellen B. Rummel                   '59  
Albert                                '61  
Rachel B. Flanagan               '64  
Robert                                '64

Great Great Grandmother of:  
Amanda Brown                    '81  
Hilary Brown                       '82  
Eric Uram                            '79  
Jennifer Uram                      '82



by  
Hilary Brown  
2nd Grade

I like Lincoln School because my friends are nice.  
I play with them.

Sarah Smith                                '85

Mike Dowell  
3rd Grade



The two most enjoyable activities we students who boarded in Lincoln took part in were going to movies in Purcellville and sledding.

How did we go to the movies in the old movie hall which then was located near the present bank in the center of town? (It later burned.) We walked. Yes, we walked with one of the teachers as the chaperone. Now I wonder what the present day young people would think of that.

We welcomed big snow storms as we had such happy times sledding. We would coast down the hill from the Meeting House northward, walk up that hill, coast down it, then walk up the first hill and repeat this many, many times. A big bonfire would be built and kept burning - up and down the hills, talking around the bonfire-what fun!

Mary Kephart, a former teacher

Margery Janney Hughes' description of the ride to the high school is a fascinating one.

We three attended Lincoln High School. Our transportation was by school bus, from near Hamilton. Our most efficient and kindly driver was Mr. Ben Lowe, assisted by Wesley White. We enjoyed the experience as an opportunity to become well acquainted with school mates.

The ride - up the 'pike' from Hamilton - was often a very cold one. We sometimes heated bricks, at home, and carried them in Cream of Wheat boxes (before your days!). The kind custodian, at school, kept the bricks in the furnace room and had them ready for use at the end of the day.

# BUCKWHEAT CAKES ASA MOORE JANNEY'S FAVORITE BREAKFAST

1 qt. lukewarm water	½ c. white flour
1 tsp. salt (salt substitute may be used)	½ oz. dry yeast
3¼ c. buckwheat flour	2 Tbsp. molasses
	1 tsp. sugar

Dissolve yeast in a little warm water with 1 tsp. sugar. Add to the rest of the water. Mix with the buckwheat flour, white flour and salt to make a thin dough. Let rise overnight. Next morning, add molasses and bake on a hot, greased griddle. Brown on both sides. Good with maple syrup.

## STARTER

Save a cupful of this batter and use it in place of fresh yeast. After using batter 2 mornings, add ¼ tsp. soda or 2 Tbsp. of boiling water; mix well. This can be continued each day for 3 weeks before making fresh sponge.



Asa Moore Janney Jr.	'20
Son of Asa Moore Janney	
who started Lincoln at	
age 10	1879
Brother of Werner	'24
Father of Asa M. III	'63
Rachel	'65
John	'68
Lucy	'71

## MAPLE SYRUP

1 c. brown sugar	2 c. Karo syrup
1 c. water	2 tsp. vanilla

Bring all ingredients to a boil; cool and store. May add ¼ cup of real maple syrup, if desired.

Ann Radford	
Mother of Linda	'82
David	'84

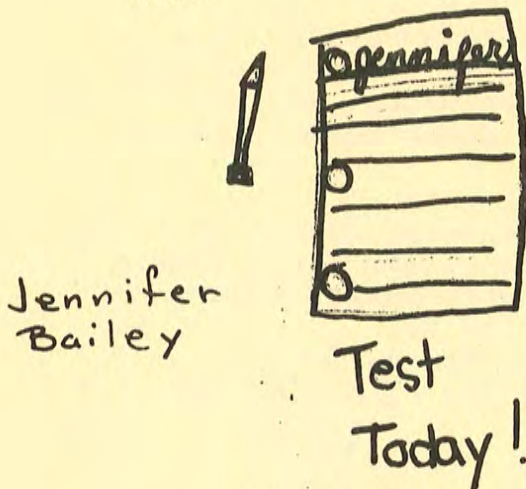
## CORN FRITTERS

People came from miles around to the "Corner Hall" in Round Hill to sample Mrs. Ballenger's delicious food.

2 eggs, beaten	4 tsp. baking powder
1 16 oz. can corn, cream style	1 tsp. salt
2 c. flour	1 tsp. sugar

Stir corn into beaten eggs. Sift together flour, baking powder, salt and sugar. Add to corn. Mix well. Drop by teaspoon into hot fat. Turn, if needed, with a slotted spoon. Fry until golden. Drain. Serve with maple syrup or butter.

NOTE: Batter will keep several days in the refrigerator.



Nannie C. Ballenger  
Great-Grandmother of:

Beverly Kelley Beach	'64
Gwen Kelley	'66
Donna Kelley Heasley (5th)	'66
Hunter Kelley (3rd)	'66
Buck Dillon	'72
Dale Dillon	'74
Daphne Dillon	'76
Neal Dillon	'80

## CEREAL

This is good as a hearty breakfast cereal or as a delicious after-school snack when served without milk. All ingredients are available at most health food stores.

5 c. oatmeal	1 tsp. salt, if peanuts are unsalted
1 c. soya flour	1½ c. safflower oil
1 c. peanuts, coarsely ground	1 c. honey
1 c. dried coconut	2 tsp. vanilla
½ c. sesame seed	2 c. miller's bran
2 tsp. cinnamon	1 c. raisins
1 tsp. nutmeg	

Combine and stir together oatmeal, soya flour, peanuts, coconut, sesame seed, cinnamon, nutmeg and salt if needed. Add oil, honey and vanilla. Bake in a large roasting pan for 30 minutes at 350° or until brown. Stir frequently. Add the bran and raisins. Store in an airtight container. No need to refrigerate.

Marnie Dennison  
Mother of Catherine '83

## IRISH SODA BREAD

5 c. flour	½ box raisins
½ c. sugar	1 pint milk
2 tsp. baking powder	1 Tbsp. vinegar
1 tsp. baking soda	2 Tbsp. butter or oil
3 Tbsp. caraway seeds	

Pour vinegar into milk. Sift dry ingredients together. Add raisins and caraway seeds. Add milk and shortening. Stir until well blended. Bake in a greased iron skillet, about 8" diameter.

Oven Temperature: 350°-Cooking Time: 45 minutes

Rachel Janney '65

## FAVORITE FOODS OF THE BROWN FAMILY OF OAKLAND GREEN AS RECALLED BY JANE BROWN GEMMILL (MRS. PAUL FLEMING GEMMILL) '05

My father Joshua Pancoast Brown enjoyed a hearty breakfast for the day's work as a farmer, and greeted the country fare my mother Nellie Duvall Brown prepared for him and us five children with enthusiasm and characteristic expressions of those times:

Oatmeal....."It sticks to the ribs!"  
Fried ham and cream gravy....."Bully!"  
Sausage or Scrapple....."Bully!"  
(Homemade from our yearly butchering)  
Fried tomatoes and cream gravy....."Good pickins"  
(Use tomatoes on the green side)  
Ham and eggs....."Good pickins"  
Bacon and eggs....."Good pickins"

The favorite cereal of all five of us in our childhood days was bread and milk from my mother's homemade bread. My sister Helen, so I'm told, sitting down to the festive Thanksgiving dinner asked meekly, "May I please have some bread and milk?" We all liked it for any meal. While none of the foods mentioned needs a recipe, perhaps they are typical of rural Loudoun County at least in the early part of this century.

Some family specialties perhaps less commonly used include Blackberry Mush served on vanilla ice cream. Some family members still go to the country to pick the berries along the country roads to make the mush. Simply sieve the berries, heat gently to thicken the juice with cornstarch, add lemon juice.

### MRS. HENRY ROGERS' SPOONBREAD

1 pint milk, scalded	1 tsp. salt
1 c. white cornmeal, sifted	2 Tbsp. melted butter
	3 eggs, separated

Mix together milk and cornmeal. Scald, stirring constantly. Remove from heat. Add salt and butter. Beat egg yolks lightly and add to mixture. Beat egg whites until they stand in peaks. Fold into mixture last. Pour into a greased casserole.

Oven Temperature: 350°-Cooking Time: 30 minutes until brown.

Elizabeth Cole  
Wife of Frank '16  
Mrs. Henry Rogers is the  
mother of Margaret '12  
Nellie '15

### ZUCCHINI BREAD

2 c. shredded zucchini	3 tsp. cinnamon
1 c. oil	¼ tsp. baking powder
2 c. sugar	1 tsp. baking soda
3 eggs, slightly beaten	3 c. flour
1 tsp. vanilla	½ c. walnuts, optional
1 tsp. salt	

Mix all ingredients. Do not beat. Grease and flour 2 loaf pans. Pour ingredients into pans and bake.

Oven Temperature: 325°-Cooking Time: 1½ hours.

Ruth A. Virts Monroe '67  
Mother of: Charles '82  
Debbie '83

### WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like Science, Math, and the food. That is what I like best about Lincoln. I also like the way it is built. I like the painting on the inside.

Bryan Welsh '83

### BEER BREAD

3 c. flour	3 Tbsp. sugar
1 Tbsp. baking powder	1 12 oz. can of beer at
1 tsp. salt	room temperature

Mix together and bake in a greased loaf pan.

Oven Temperature: 350°-Cooking Time: 50-55 minutes.

Delicious sliced and toasted the next day.

Esther Brown	
Wife of Albert	'61
Mother of Amanda	'81
Hilary	'82

### SQUASH BREAD

3 c. flour	½ c. coconut
3 eggs	1 c. oil
2 c. sugar	3 c. grated squash
1 tsp. salt	2 tsp. vanilla
1 tsp. cinnamon	1 tsp. baking powder
½ c. nuts	1 tsp. baking soda

Mix all ingredients. Grease and flour loaf pans.

Oven Temperature: 350°-Cooking Time: 1 hour.

Rebecca Trumbo	'77
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### BANANA BREAD

2 c. flour	1 c. sugar
1 tsp. baking soda	3 mashed bananas
½ tsp. salt	1 tsp. vanilla
2 eggs	½ stick margarine

Combine all ingredients and mix well. Pour into a greased and floured loaf pan.

Oven Temperature: 350°-Cooking Time: 1 hour

Wanda Reid	
Wife of Theodore	'53
Theodore-Teacher	'65-'66

## BEATEN BISCUITS

The Southern delight that took a lot of energy to make - the dough had to be beaten for  $\frac{1}{2}$  hour. Now with the food processor to do the "beating", this only takes a few effortless minutes.

2 c. flour	$\frac{1}{8}$ tsp. sugar
$\frac{1}{4}$ c. lard	$\frac{1}{8}$ tsp. soda
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. (scant) cold water

Process  $\frac{1}{2}$  minute. Biscuits are very pale in color when fully baked. Cool completely before splitting or else they won't be dry in the middle. Delicious with Virginia Ham.

Oven Temperature: 400° - Cooking Time: 30-35 minutes

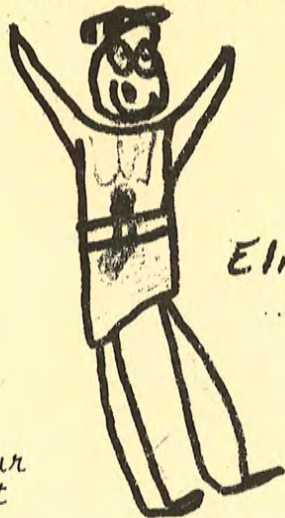
Marnie Dennison  
Mother of Catherine '83

## HELPFUL HINT: RECIPE FOR MIXTURE FOR GREASING CAKE AND BREAD PANS

$2\frac{1}{2}$ c. Crisco	$1\frac{1}{2}$ c. Wesson oil
1 $\frac{3}{4}$ c. unsifted flour	

Mix and store in jars in cupboard, unrefrigerated. Use as needed. Very good on Bundt pans.

Dr.  
Woodall  
K. 81



Sue M. Gregg  
Wife of Holmes '23  
Mother of:  
Susan H. Pfeiffer '61

Elizabeth Smith

## PLAY DOUGH

Combine:

6 c. flour	2 Tbsp. alum
3 c. salt	6 c. boiling water

Stir in 1 Tbsp. salad oil. You may add food coloring. Will keep for ages in plastic food bags.

Janet Seitz  
Mother of John '84

## HONEY-BRAN MUFFINS

2 c. all-bran cereal	1 c. sifted flour
$\frac{1}{2}$ c. honey	1 tsp. baking soda
$1\frac{1}{4}$ c. milk	$\frac{1}{2}$ tsp. salt
1 egg, slightly beaten	$\frac{1}{2}$ c. seedless raisins
2 Tbsp. melted butter	$\frac{1}{2}$ c. walnuts, chopped

Combine cereal, honey and milk; let stand until most moisture is taken up. Stir in egg and butter. Sift together flour, soda and salt; add to cereal mixture, stirring only until combined. Gently fold in raisins and nuts. Fill buttered muffin cups  $\frac{2}{3}$  full with batter. Bake in moderately hot preheated oven.

Oven Temperature: 400°-Cooking Time: 25 minutes  
Let stand about 5 minutes before removing them from pan. Makes 12-15.

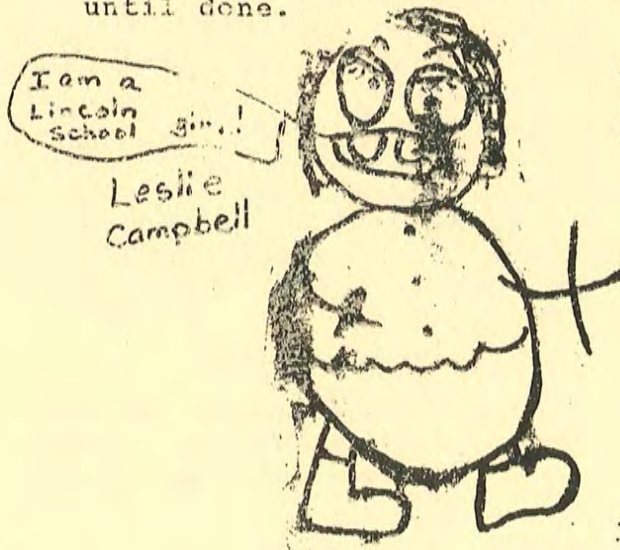
Nancy B. Brown  
Wife of Douglas '59

## PUMPKIN BREAD

2 c. sifted flour	1 $\frac{1}{3}$ c. sugar
$\frac{1}{2}$ tsp. baking powder	2 eggs
$1\frac{1}{4}$ tsp. soda	1 c. mashed pumpkin
$\frac{3}{4}$ tsp. salt	$1\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{3}$ c. water
$\frac{1}{4}$ tsp. nutmeg	1 c. raisins or 1 cup floured chopped dates
$\frac{1}{3}$ c. softened shortening	

Sift together flour, baking powder, soda, salt, cinnamon and nutmeg. Cream shortening, sugar, and eggs. Add to dry ingredients and mix well. Then add pumpkin, vanilla, water and fruit. Pour into two greased 4x8" loaf pans.

Oven Temperature: 350°-Cooking Time: 45 minutes or until done.



Mary Brown Potts	'12
Mother of Robert	'46
Grandmother of:	
Michael	'70
Susan	'71
Timothy	'77

## BRAN MUFFINS

2 c. All Bran	4 eggs
2 c. boiling water	1 qt. buttermilk
1 c. plus 3 Tbsp. vegetable shortening	4 c. Bran Buds
2½ c. sugar	6 c. sifted flour
	5 tsp. soda
	2 tsp. salt

Pour boiling water over All Bran and allow to sit while mixing ingredients. Cream shortening and sugar. Add eggs one at a time. Beat well after each addition. Blend in the quart of buttermilk. Add All Bran and water. Add 4 cups Bran Buds. Add flour, soda and salt. Turn into large container and cover tightly. Keep refrigerated for up to 6 weeks. Use as needed.

Do not stir, merely spoon into greased muffin tins as you get ready to bake muffins.

Oven Temperature: 400° - Cooking Time: 16-20 minutes or until firm.

Geraline J. Johnson  
Teacher '68-Present

## PINEAPPLE NUT LOAF

½ c. brown sugar	1/3 c. frozen orange juice, thawed
¼ c. margarine	3 Tbsp. water
1 egg	1 8 oz. can undrained crushed pineapple
2 c. sifted flour	1 tsp. vanilla
1 tsp. baking soda	½ c. chopped pecans
1 tsp. salt	

Cream sugar and margarine. Add egg, beat until light and fluffy. Sift flour, soda and salt. Combine concentrate and water. Add alternately with dry ingredients to creamed mixture, stirring well after each addition. Stir in crushed pineapple, vanilla, and pecans. Pour into a greased bread pan (9x5x2").

Oven Temperature: 350° - Cooking Time: 40-50 minutes Remove from pan immediately. Cool on rack. Makes 1 loaf.

NOTE: This bread I like to make at Christmas time and give to friends for presents. I usually make 6 times the amount called for and therefore end up with 6 loaves.

Pat VanDellen  
Mother of Adrian '82  
Janine '84

## PUMPKIN BREAD

3 c. sugar	3 1/2 c. flour
4 beaten eggs	2 tsp. baking soda
1 2/3 c. pumpkin (1 lb can)	1 tsp. nutmeg
2 tsp. salt	1/2 tsp. cloves
1 tsp. baking powder	1 tsp. ground allspice
1 tsp. cinnamon	2/3 c. water
1 c. vegetable oil	

Grease and flour 2 9x5x3" loaf pans. Combine sugar, oil, pumpkin and egg. Beat until light and fluffy. Sift flour, baking soda, salt, baking powder and spices onto wax paper. Add to pumpkin mixture alternately with water. Mix. Turn into pans.

Oven Temperature: 350°-Cooking Time: 45 minutes or until center springs back. Cool loaves in pans 10 min. Turn out onto wire racks. Cool completely.

Eleanor Harrington  
Mother of Jenny '82  
Rusty Grimes '81

## CRANBERRY BREAD

2 c. sifted flour	2 Tbsp. melted shortening
1 c. sugar	1 egg, well beaten
1 1/2 tsp. baking powder	1/2 c. chopped pecans
1/2 tsp. soda	2 c. fresh cranberries,
1 tsp. salt	cut in half
Juice and grated rind of 1 orange	

Sift flour, sugar, baking powder, soda and salt. Combine orange juice, grated rind, shortening and enough water to make 3/4 cup of liquid. Add egg. Pour into dry ingredients, mixing just enough to dampen. Fold in cranberries and nuts. Spoon into greased 9x5x3" loaf pan.

Oven Temperature: 350°-Cooking Time: 50-60 minutes. Remove from pan and store overnight.

Lorraine Mock '40

I like Lincoln because the rolls and ice cream are good and when we have a Halloween party.

John Robert Moscarillo '85

## BASIC DATE-NUT BREAD

2 c. chopped dates	1½ c. white sugar
1 tsp. baking soda	½ c. soft butter
1 tsp. salt	3 c. flour
2 c. boiling water	1-1½ c. chopped nuts
2-6 large eggs, depending on how rich you wish	

Combine in bowl, the dates, baking soda, salt; pour boiling water over the mixture and set aside to cool. Beat the eggs until thoroughly blended. Add the sugar and butter to the eggs and beat until light and fluffy. Sift flour and stir into the eggs. Now add the date mixture and chopped nuts. Blend well. Pour into 2 buttered loaf pans and bake.

Oven Temperature: 350°-Cooking Time: 1 hour

Joan Devers	
Mother of Terry	'73
Scott	'74
Christy	'83
Debbie	'85

## MOIST APPLE LOAF

4 c. diced or cubed apples	½ tsp. nutmeg
2 c. sugar	½ tsp. salt
1 c. nuts, broken in large pieces	2 tsp. soda
3 c. flour	1 c. vegetable oil
½ tsp. cinnamon	1 tsp. vanilla
	2 eggs, well beaten

Mix apples, sugar and nuts. Let stand for 1 hour. Sift flour, cinnamon, nutmeg, salt and soda together. Add to apple mixture, alternating with oil, vanilla, and eggs, which have been combined. Do not use a mixer. Pour into a tube pan or 2 loaf pans.

Oven Temperature: 350°-Cooking Time: 1 hour 15 min.

This will stay moist over a long period of time if wrapped in foil.

Faye Zurschmeide	
Mother of Pam	'75
Diane	'79
Bruce	'82
Steven	'84

# CHIPATIS BREAD

## An Indian flat bread

2 c. wholewheat flour                      Water  
1 tsp. salt

Mix flour and salt. Add enough water to make a dough the consistency of fresh play dough. Knead. Sprinkle with water. Set aside for at least 30 minutes, the longer the better. Shape into round flat cakes. (You may need a rolling pin.) Place on hot, UNgreased griddle until bubbly. Immediately place under broiler until the bread puffs into big balls. This takes about 1 minute. Remove and eat! Delicious served with Dahl, an Indian pea dish. Makes about 8 3/4" cakes.

Helen deGroot  
Mother of Danny                      '80  
                                 David                      '81  
                                 Lesly                      '84

# ZUCCHINI BREAD

3 eggs    ½ tsp. baking powder  
1 c. oil    2 tsp. baking soda  
1½ c. sugar    1 tsp. salt  
2 c. flour    3 tsp. cinnamon  
2 c. grated zucchini    Vanilla to taste

Mix together eggs, oil and sugar. Cream well. Combine flour, baking powder, baking soda, salt and cinnamon. Add to creamed mixture. Fold in grated zucchini and vanilla. Chopped nuts may be added to the batter. Pour into 2 greased loaf pans.

Oven Temperature: 350° -Cooking Time: 45-60 minutes or until done.

Patty Welch  
Mother of Ryan                      '82  
                                 Lisa                      '85

I like Lincoln School because it is fun to be there.  
I pick up trash to Keep Loudoun Beautiful.

John Franz                      '85

## COWBOY COFFEE CAKE

As a native Oregonian in the Wild Wild West, the following seemed an appropriate contribution to my adopted Virginia community:

2½ c. flour	½ tsp. soda
½ tsp. salt	½ tsp. cinnamon
2 c. brown sugar	½ tsp. nutmeg
2/3 c. shortening	1 c. sour milk
2 tsp. baking powder	2 well beaten eggs

Combine flour, salt, sugar and shortening. Mix until crumbly. Reserve ½ cup to sprinkle on batter. To remaining crumbs, add baking powder, soda and spices; mix thoroughly. Add milk and egg; mix well. Pour into two waxed-paper lined 8" pans. Sprinkle with reserved crumbs. Chopped nutmeats and cinnamon may be sprinkled over also.

Oven Temperature: 375°-Cooking Time: 25-30 minutes

Louise Gibbons  
Mother of Stephen '79  
Gayle '80

## SOUR CREAM COFFEE CAKE

1 c. butter, softened	½ tsp. vanilla
1½ c. sugar	2 c. flour
2 eggs	¾ tsp. baking powder
1 c. sour cream	¼ tsp. salt

### TOPPING

1 c. chopped nuts	2 tsp. cinnamon
4 Tbsp. brown sugar	

Combine and blend butter, sugar, eggs, sour cream, vanilla, flour, baking powder and salt. Pour ½ of the mixture into greased tube pan. Then combine topping mix. Sprinkle ½ of the topping mix over the batter in the pan. Add remaining batter to pan and cover with remaining topping mix.

Oven Temperature: 350°-Cooking Time: 1 hour

Mary K. Lickey Cummings '46  
Wife of Thomas '38  
Mother of Henry '71  
Thomas F. '74

# DESSERTS

## BLENDER CUP CUSTARD

3 eggs  
1/3 c. and 1 Tbsp. sugar  
1/4 tsp. salt  
1 1/2 tsp. vanilla  
1 3/4 c. milk  
Nutmeg

Dump into blender. Mix. Pour into cups or souffle dish. Put custard cups or souffle dish in pan 1/2 full of warm water, sprinkle with nutmeg, and bake at 325° for 1 hour or until inserted knife comes out clean. If you double the recipe, bake 1/2 hour longer. Serves 4.

Kassie Chatfield-Taylor  
Kingsley '56  
Mother of George '81  
Arch '83

## QUICK RICE PUDDING

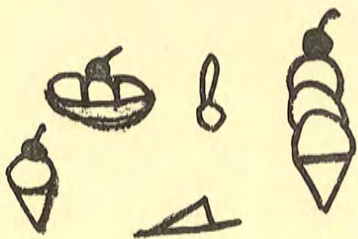
1 c. quick rice  
1 1/2 c. milk  
2 eggs, beaten  
1/3 c. sugar  
1 tsp. vanilla  
Nutmeg  
Raisins

Cook rice according to package directions. Add milk. Boil gently for 5 minutes. Slowly stir in beaten eggs, sugar and vanilla. Pour into a 1 1/2 qt. greased casserole and sprinkle the top of the mixture with nutmeg.

Oven Temperature: 350°-Cooking Time: 35-40 minutes or until knife inserted comes out clean. Yield: 4-5 servings.

You may add raisins if desired.

Patty Duvall  
Mother of Tracy



Virginia  
Graley

## NELL'S DESSERT

4 Tbsp. sugar	1 qt. whipping cream,
4 eggs	Dream Whip or other
12 oz. pkg. semi-sweet	whipped topping
chocolate chips	1 Angel food cake

Separate eggs and beat yolks until foamy. Beat egg whites until stiff. Add sugar. Melt chocolate in double boiler. Cool slightly and then beat in egg yolks. Add this mixture to egg whites. Fold in whipped cream. Tear angel food cake into pieces and pour chocolate mixture over cake in a 15x9" pan. Refrigerate until cool and firm.

Nell Meyers  
Grandmother of Heather '84

## DANDY PUDDING

1 qt. new milk	1½ Tbsp. cornstarch
4 eggs, divided	½ c. sugar

Mix cornstarch with a little cold milk. Scald remaining milk. Add cornstarch mixture. Cook. Add egg yolks, slightly beaten, and sugar. Cook over medium heat until thickened. Remove from heat. Pour into a baking dish. Beat egg whites to make meringue. Top pudding and bake.

Oven Temperature: 350°-Cooking Time: Until meringue browns.



by  
Dana Decker  
5th grade

May Holmes Gregg	
Mother of Holmes	'23
Barbara Welsh	'22
Grandmother of:	
Sam B. Welsh	'56
W. Holmes Welsh	'59
Susan G. Pfeiffer	'61
Greatgrandmother of:	
Bryan Welsh	'83

### CHOCOLATE MARSHMALLOW DESSERT

1 c. powdered sugar	$\frac{1}{4}$ c. Hershey's chocolate
$\frac{1}{4}$ c. butter, softened	syrup
3 eggs, separated	$1\frac{1}{2}$ c. miniature marshmallows
15 graham crackers, crumbled	$\frac{1}{2}$ c. nuts

Cream together sugar and butter. Add 3 egg yolks, chocolate syrup, marshmallows and nuts. Beat egg whites until stiff. Fold into creamed mixture. Crumble 15 graham crackers. Put  $\frac{1}{2}$  of the crumbs on the bottom of a 9x9" pan. Pour dessert over graham cracker crumbs. Top with the other half of crumbs. Chill 12 hours. Serve with whipped cream.

Patty Welch	
Mother of Ryan	'82
Lisa	'85

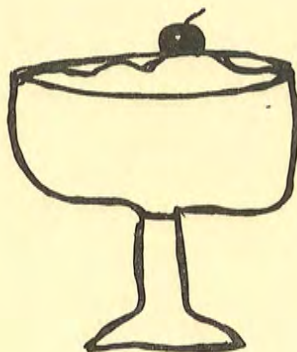
### MARGARET ALICE EPPES'S RICE PUDDING

$\frac{1}{4}$ c. raw rice	1 $13\frac{1}{2}$ oz. can evaporated milk
$1\frac{1}{2}$ c. sugar	Whole Milk

Combine rice and sugar. Pour evaporated milk into a quart measuring cup. Add whole milk to make one quart. Add to rice and sugar. Pour into a flame-proof glass dish.

Oven Temperature: 325°-Cooking Time: 2 hours.  
Stir occasionally.

Frankie Eppes Adamson	'64
Daughter of Frank	'40



## GLORIFIED RICE

1 c. cooked rice, cold	1/3 c. miniature marshmallows
1/3 c. sugar	2 Tbsp. maraschino cherries, drained and chopped
1 13½ oz. can crushed pineapple, drained	1 c. chilled whipping cream, whipped
½ tsp. vanilla	

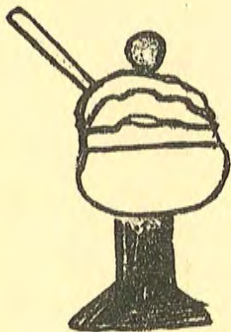
Mix rice, sugar, pineapple and vanilla. Stir in marshmallows, and cherries. Fold in whipped cream. Pour into pan. Yield: 6-8 servings. You may use Cool Whip instead of whipping cream.

Nancy Wogan  
Mother of Jody '75  
Jeff '81

## CHERRY CRUNCH

3/4 c. sugar	1 can cherries
1 tsp. baking powder	3/4 c. flour
1 egg	Butter
½ tsp. salt	

Drain juice from cherries. Save juice. Pour cherries into deep dish plate. Combine sugar, baking powder, egg, salt and flour. Pour over cherries. Pour cherry juice over entire mixture. Dot with butter. Oven Temperature: 350°-Cooking Time: 45 minutes or until done.



By  
Peppy Winkler  
Grade 5 '5

Francis M. Laycock '18  
25 years of service to  
Lincoln Grade School,  
custodian, bus driver in  
early years '55-Present  
Father of Gene '51

I like Lincoln because it is nice. I like friends at Lincoln. I like P.E. and Miss Hertz too. I love me and everyone.

Alisa Pearson '85

## APPLE-WALNUT COBBLER

$\frac{1}{2}$ c. sugar	1 c. sugar
$\frac{1}{2}$ tsp. cinnamon	1 tsp. baking powder
$\frac{3}{4}$ c. chopped walnuts	$\frac{1}{4}$ tsp. salt
4 c. thinly sliced, pared tart apples	1 well beaten egg
1 c. sifted flour	$\frac{1}{2}$ c. evaporated milk
	$\frac{1}{2}$ c. butter or margarine, melted

Mix  $\frac{1}{2}$  c. sugar, cinnamon, and  $\frac{1}{2}$  c. of the walnuts together. Place apples in bottom of a greased  $8\frac{1}{2} \times 1\frac{3}{4}$ " round baking dish. Sprinkle with cinnamon mixture. Sift together dry ingredients. Combine egg, milk, and butter. Add dry ingredients, all at once, to egg mixture. Beat until smooth. Pour over apples, sprinkle with remaining  $\frac{1}{4}$  c. walnuts.

Oven Temperature:  $325^{\circ}$ -Cooking Time: 55 minutes or until done.

Spoon warm cobbler onto dessert plates; top with cinnamon whipped cream or ice cream.

Janet Hopkins	'78
Seth Hopkins	'80

## CHERRY COBBLER

1 21 oz. can cherry pie filling	1 c. biscuit mix
1 tsp. lemon peel	$\frac{1}{4}$ c. butter
	3 tsp. boiling water

Combine pie filling and lemon peel; mix well. Pour into a square baking dish. Combine biscuit mix, butter, and boiling water in a small bowl; stir well until dough forms a ball and cleans the bowl. Drop dough by spoonfuls over fruit.

Oven Temperature:  $400^{\circ}$ -Cooking Time: 25-30 minutes. Serve warm. Yield: 9 servings.

Hollis  
Winkler



Dorothy Tipton	
Mother of:	
Charlene T. Thomas	'54
Kyle	'55
Jerry	'55
John	'65
Mary T. McIntosh	'67
Dennis	'69
Allen	'71
Grandmother of:	
Misty McIntosh	'85

## BAKED PUMPKIN

2 c. pumpkin	$\frac{1}{2}$ tsp. soda
1 c. evaporated milk	2 eggs
$\frac{1}{2}$ c. flour	1 tsp. vanilla
1 c. white vinegar	$\frac{1}{2}$ stick butter
$\frac{1}{2}$ tsp. salt	

Mix all ingredients except butter. Melt butter in baking dish. Pour in pumpkin mixture. Sprinkle top with cinnamon and sugar. Bake at 450° to brown bottom (15 minutes). Reduce heat to 350° and bake 45 minutes more until custard is done. Serve with whipped cream.

Just as good as pumpkin pie and much easier!

Shirley Welsh	
Wife of Sam B.	'56
Mother of Bryan	'83
Teacher '67-'72	

## CHERRY DELIGHT

1 small angel food cake	1 small pkg. cream cheese
1 pkg. instant banana pudding	1 can cherries
2 c. milk	1 c. sour cream

Break cake into small pieces in a dish. Mix pudding, milk, sour cream and cheese in pan and pour over cake. Pour cherries over mixture and chill for 1 to 2 hours.

Betty Newton Titus	
Wife of Alvin	'41
Mother of Robert	'60
Larry	'62
Alvin	'63
Grandmother of Tommy	'83



## BLACKBERRY FLUMMERY

In a saucepan, cook about  $2\frac{1}{2}$  c. blackberries (fresh or frozen, unsugared) with  $\frac{1}{2}$  c. water and  $\frac{1}{4}$  c. sugar and boil for three minutes. Pour through sieve into a bowl. (There should be  $1\frac{1}{2}$  cups of liquid). Add  $\frac{1}{2}$  c. water and return to rinsed saucepan. Bring to a boil. Add 2 Tbsp. cornstarch moistened with 2 Tbsp. of water. Bring to a boil again, stirring constantly. Add 6 Tbsp. sugar and stir until dissolved. Pour into bowl and refrigerate at least 2 hours. Good plain or with cream.

COOK'S NOTE: Protect everything! Berries stain.



Misty  
McIntosh

Louise Pancoast Taylor	1890's
Wife of Henry B.	1880's
Mother of Thomas E.	'25
Joseph H.	'26
Henrietta Vitarelli	'29
Jane Peacock	'31
Grandmother of:	
Henry S. Taylor	'55
Mary J. Taylor Michel	'56
Carolyn Taylor	'59
Julie Taylor	'61
GreatGrandmother of:	
Thomas E. Taylor	'81

## APPLE CRUNCH

1 c. flour  
 $\frac{3}{4}$  c. rolled oats  
 1 c. brown sugar  
 1 tsp. cinnamon  
 $\frac{1}{2}$  c. butter, melted

4 c. sliced apples  
 1 c. sugar  
 2 Tbsp. cornstarch  
 1 c. water  
 1 tsp. vanilla

Mix flour, oats, brown sugar, cinnamon and melted butter until crumbly. Press half of this mixture into a greased 9" pan. Cover with apples. Combine sugar, cornstarch, water and vanilla. Cook until clear and thick. Pour over fruit. Top with remaining crumbs.

Oven Temperature:  $350^{\circ}$  - Cooking Time: 1 hour

Jesse Schilz '44-'69  
 Teacher 2nd and 3rd Grade

## APPLE CRISP OR FRUIT PARADISE

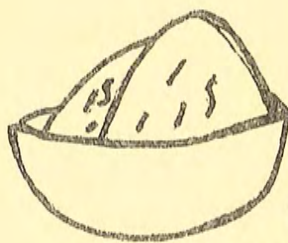
This recipe is delicious only when good cooking apples are used.

3 lb. tart apples (about 7-8 good cooking apples)       $\frac{1}{2}$  c. shortening  
1 c. flour       $\frac{1}{2}$  tsp. cinnamon  
1 c. brown sugar       $\frac{1}{2}$  tsp. nutmeg

Peel, core and slice apples into a greased 7"x7" baking dish. (For extra flavor, I sprinkle the apples with a little extra cinnamon and nutmeg.) Combine flour, brown sugar,  $\frac{1}{2}$  tsp. cinnamon and  $\frac{1}{2}$  tsp. nutmeg. Cut in shortening with pastry blender or two knives. Sprinkle over apples.

Oven Temperature: 375°-Cooking Time: Approx. 30 min.

Nancy G. Dillon	
Mother of Buck	'72
Dale	'74
Daphne	'76
Neal	'80



By  
Jeffery Wogan  
4th Grade

I like my friends at school. Miss Hertz takes us outside to play. I learn a lot at school. I like to go to Title I.

Carlos Grooms      '85

## CHOCOLATE HOMEMADE ICE CREAM

1 qt. milk	5 eggs
1 c. cocoa (or less)	1 qt. whipping cream
1 c. Karo	1 Tbsp. vanilla extract
2 c. sugar	

In a 2 quart saucepan, combine 2 cups of milk, cocoa and Karo. Bring to a boil over medium heat, stirring constantly. Cool. In a large mixing bowl, beat eggs until foamy. Gradually beat in sugar. Add cocoa mixture. Stir in remaining ingredients, 2 cups milk, cream, and vanilla. Chill. Churn-freeze. Makes 1 gallon.

Holmes Welsh

'59

## ICE CREAM

1 qt. cream	1 Tbsp. vanilla
1 can condensed milk and water to make 1 qt.	3 c. sugar

Scald cream first so it won't turn to butter. Combine all ingredients. Freeze.

Malcolm Hoge

'14

Christy  
Devers



## CHOCOLATE ICE CREAM

1 c. sugar	1½ tsp. vanilla
5 c. evaporated milk	¼ tsp. salt
2 sqs. chocolate, melted	

Scald milk; dissolve sugar into 2 cups scalded milk. Pour sugar and milk slowly into a saucepan with melted chocolate, stirring constantly to avoid dark specks. Add the remaining milk, vanilla and salt. Put in ice cream freezer. Yield: 2 qts.

Tessa M. Hurst

Wife of Allen

Mother of Lincoln

Tina

George Rutherford

'57

'82

'83

'80

### COUSIN SARAH'S FAMOUS ICE CREAM

3 pints or 1 qt. milk  
1 egg  
1 c. sugar  
Vanilla

$\frac{1}{2}$  c. (scant) flour  
1 c. (heaping) sugar  
Cream

Place milk in the top of a double boiler; heat. Combine and beat together 1 egg, 1 cup sugar and  $\frac{1}{2}$  cup flour. Add to hot milk. Remove from stove. Place 1 heaping cup sugar into a skillet; shake until liquid and brown. Combine with milk mixture. Stir well and cool. Add cream according to the amount of ice cream desired. Flavor with vanilla. Freeze after straining.

Malcolm Hoge

'15

### LEMON MILK SHERBET

2 c. evaporated milk  
2 c. water  
2 c. sugar

$\frac{1}{2}$  c. lemon juice  
 $\frac{1}{2}$  tsp. lemon extract

Mix milk and water. Add remaining ingredients and stir until sugar dissolves. Freeze in refrigerator freezer section. Remove and beat with electric mixer. Refreeze.



Mary S. Taylor

Teacher

'55-'58

Wife of Tom

'25

Mother of:

Henry

'55

Mary J. Taylor Michel

'56

Carolyn.

'59

Julie

'61

Grandmother of Thomas

'81

### COFFEE GINGERBREAD

$\frac{1}{2}$ c. sugar	1 tsp. ginger
$\frac{1}{2}$ c. shortening	1 tsp. cinnamon
2 eggs	1 tsp. allspice
1 c. molasses	1 c. strong hot coffee
$2\frac{1}{2}$ c. flour, sifted	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ tsp. soda	

Cream shortening and sugar. Add eggs, beating in one at a time. Add molasses. Sift together, and add dry ingredients. Add hot coffee last, and beat until smooth. Bake either in muffin tins or in shallow pans.

Oven Temperature:  $350^{\circ}$ -Cooking Time: Until done.  
Use confectioners sugar chocolate icing to frost.

Janie Hoge  
Wife of Malcolm '15

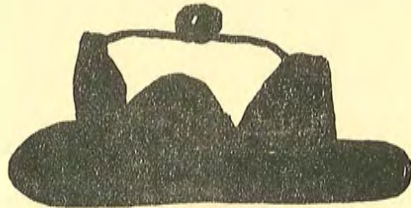
### STELLA'S "100 YEAR" GINGERBREAD

$\frac{1}{2}$ c. shortening	1 tsp. ginger
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ tsp. cloves
1 egg, beaten	$\frac{1}{2}$ tsp. salt
$2\frac{1}{2}$ c. flour	1 c. molasses
$\frac{1}{2}$ tsp. soda	1 c. hot water
1 tsp. cinnamon	

Cream shortening, sugar and egg. Add flour, soda, salt, spices, molasses and hot water. Mix.

Oven Temperature:  $350^{\circ}$ -Cooking Time: 45 minutes.  
Yield: 16 portions.

Janie Hoge  
Wife of Malcolm '15



FRESH APPLE CAKE  
My Mother's Recipe

2 eggs  
2 c. sugar  
1 stick butter  
2½ c. flour  
1 c. sour milk or  
canned milk

3 c. raw apples, diced  
3 tsp. cinnamon  
1½ tsp. soda  
Nuts, optional

Cream sugar and butter; add eggs, one at a time, beating well after each addition. Add flour, milk, apples, soda; cinnamon and nuts in order; beat. Pour into a greased and floured 9x13" cake pan.

Oven Temperature: 350°-Cooking Time: 45 minutes

ICING

2/3 c. brown sugar  
6 Tbsp. margarine,  
softened

½ c. canned milk  
½ tsp. vanilla  
1 c. coconut

Cream sugar, margarine, milk and vanilla. Add coconut. Frost apple cake. Return to 350° oven until icing melts.

Emily Cochran

Mother of:

Barbara C. Melton '46

Bill '54

Judith C. McKelvey '56

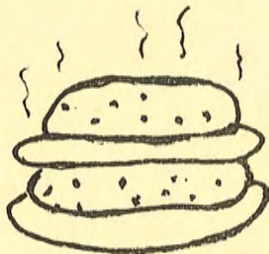
Steven Allen '58

Grandmother of Allen '76

Patty '78

Clerk: '49-early '50's

Cook: '51-'62



By  
Adrian Davis  
5th Grade

### SWEET POTATO CAKE

- |   |   |
|---|---|
| 1 pkg. yellow cake mix                              | $\frac{1}{2}$ tsp. nutmeg                   |
| 2 c. sweet potatoes, cooked<br>and mashed           | $1\frac{1}{4}$ tsp. cinnamon                |
| $\frac{2}{3}$ c. dark brown sugar                   | $1\frac{1}{4}$ tsp. mace                    |
| $2\frac{1}{2}$ Tbsps. strained apricot<br>baby food | $\frac{1}{3}$ c. and 2 Tbsps. sour<br>cream |
|   | 3 eggs                                      |
|   | $\frac{1}{4}$ tsp. soda                     |

Combine sweet potatoes, brown sugar and spices in a small bowl. Beat until sugar is well mixed. Pour cake mix into a large bowl. Add sweet potato mixture and remaining ingredients. Beat 3 minutes on medium speed. Pour into a greased and floured tube pan.

Oven Temperature:  $350^{\circ}$  - Cooking Time: 25-35 minutes. Remove from oven and wait 5 minutes before turning out to cool. Serve plain or with a 10-X sugar glaze.

Jane Costello  
Mother of Marc

'82

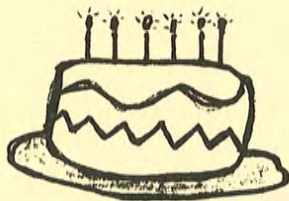
### HOT MILK CAKE

- |                |                                       |
|----------------|---------------------------------------|
| 4 eggs         | 1 c. milk                             |
| 2 c. sugar     | $\frac{1}{4}$ lb. butter or margarine |
| 2 c. flour     | 1 tsp. baking powder                  |
| 2 tsp. vanilla |                                       |

Beat eggs; add sugar and beat again. Add flour and beat. Add vanilla. Put milk and butter in saucepan and heat to almost boiling; add to above mixture. Beat. Stir in baking powder. Pour into 2 greased and floured loaf pans.

Oven Temperature:  $350^{\circ}$  - Cooking Time: 50 minutes

Rose Ray  
Mother of Cleveland '83



by

Cleveland Ray  
2<sup>nd</sup> grade

## POUND CAKE

2 sticks butter  
 $\frac{1}{2}$  c. Crisco  
3 c. sugar  
 $3\frac{1}{2}$  c. flour  
6 eggs

1 tsp. vanilla, or butter  
and nut flavoring (opt.  
flavor) or almond extract  
 $\frac{1}{2}$  tsp. baking powder  
1 c. milk  
 $\frac{1}{2}$  tsp. salt

Cream shortenings and sugar. Add eggs, one at a time. Add flavoring. Beat in dry ingredients alternately with milk. Bake in a tube pan.

Oven Temperature:  $350^{\circ}$ -Cooking Time:  $1\frac{1}{2}$  hours  
Sprinkle top with sugar.

Cassie Johnston  
Mother of Bart '76  
Carter '82

## POUND CAKE

$\frac{2}{3}$  c. shortening  
 $1\frac{1}{4}$  c. sugar  
 $\frac{2}{3}$  c. milk  
1 tsp. lemon extract

2 c. sifted enriched flour  
1 tsp. salt  
 $\frac{1}{2}$  tsp. double acting baking  
powder  
3 eggs

Cream shortening and sugar until light and fluffy. Add milk and extract; blend. Sift dry ingredients; add to creamed mixture. Beat until smooth. Add eggs, one at a time and beat well after each addition. Beat entire mixture well before pouring into a well greased loaf pan.

Oven Temperature:  $300^{\circ}$ -Cooking Time: 1 hr. 25-30 min.



by Cheryl  
Jenkins

Evelyn Jenkins  
Mother of Cheryl '84

## PUMPKIN CAKE

A wonderful cake to make with lots of helpful little ones!

2 c. sugar	2 tsp. baking soda
1½ c. salad oil	2 tsp. cinnamon
1 regular can pumpkin puree	1 tsp. salt
4 eggs	½ c. dark raisins
3 c. sifted flour	½ c. light raisins
2 tsp. baking powder	1 c. walnuts

Blend and mix sugar, oil and pumpkin. Add eggs, one at a time, beating well. Sift dry ingredients and add to batter, mixing well. Add raisins and nuts.

Mix. Pour into a 10" tube pan.

Oven Temperature: 350°-Cooking Time: 1 hr.15 min.

Janet Gefaell  
Mother of John '84

## ROSEWOOD CAKE

4 Tbsp. cocoa	½ c. butter
1 c. milk	½ c. cream (may use ½ and ½)
2 c. sugar	3 c. flour
2 eggs	1 tsp. vanilla
1 tsp. baking soda	¼ c. warm water

Combine milk and cocoa. Boil until thickened. Cool. Combine sugar, eggs, butter, cream, flour and vanilla. Mix with cooled cocoa mixture. Mix 1 tsp. soda in ¼ c. warm water and add to batter. Pour into 3 greased and floured cake pans.

Oven Temperature: 350°-Cooking Time: 25-30 minutes until done.

## ICING FOR ROSEWOOD CAKE

2 c. sugar  
½ c. butter  
½ c. cream (or ½ and ½)

Cook until soft ball forms in cold water. Beat until cool. Ice only the tops of the layers.

Joanne Flynn Poston '47

## LEMON LOAF CAKE

2 c. cake flour, sifted	1 c. sugar
$\frac{1}{2}$ tsp. soda	2 eggs, well beaten
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. butter or shortening	$1\frac{1}{2}$ Tbsp. lemon juice

Sift flour and measure. Add baking soda and salt to flour and sift again. Cream butter. Add sugar gradually, beating after each addition until light and fluffy. Add eggs. Add flour alternating with milk, beating after each addition until smooth. Add lemon juice. Blend well. Bake in a floured and greased 6x10" loaf pan.

Oven Temperature: 375°-Cooking Time: 45 minutes

Ice with favorite frosting.

Jennie Fleming Thompson '21

## SURPRISE LAYER CAKE

1 stick butter	1 large box instant
$1\frac{1}{4}$ c. flour	chocolate pudding
$\frac{1}{2}$ c. pecans	3 c. milk
8 oz. cream cheese	Chopped nuts or slivered
1 c. 10 X sugar	chocolate (optional)
2 sm. containers Cool Whip	

Mix together butter, flour, and pecans. Bake in a 9x13" pan at 350° for 20 minutes. Cool. This is the 1st layer.

Mix together cream cheese, 10X sugar and 1 small container of Cool Whip. Spread over crust. This is the 2nd layer.

For the 3rd layer, mix together 1 large box of instant chocolate pudding and 3 cups milk. Spoon over 2nd layer. Chill.

For the 4th layer, cover with another container of Cool Whip. Sprinkle with chopped nuts or slivered chocolate if desired.

Chill. Cut and serve in squares.

Geraldine James  
Wife of Robert '29

## STRAWBERRY CAKE

1 pkg. white cake mix	½ box frozen strawberries
1 pkg. (3 oz) strawberry Jell-o	(add ¼ c. sugar if fresh strawberries are used)
½ c. liquid shortening	½ tsp. vanilla
½ c. water	Drop of almond extract
4 eggs	

Mix together cake mix and Jell-o. Add shortening, water, eggs, berries, vanilla and almond. Pour into a tube pan.

Oven Temperature: 350°-Cooking Time: 30 minutes

## ICING

½ tsp. salt	½ pkg. frozen strawberries
¼ stick butter, softened	1 box 10-X sugar
2 tsp. lemon juice	

Combine all ingredients. Mix well. Frost strawberry cake.

Patty Welch  
Mother of Ryan '82  
Lisa '85

## CHEESE CAKE

1 lb. ricotta cheese	1 pt. sour cream
1 lb. cream cheese	1/3 c. cornstarch
4 eggs	1 stick margarine, melted
1 tsp. vanilla	1½ c. sugar
2 Tbsp. lemon juice	1/3 lb. graham crackers

Grease spring-form pan; sprinkle with graham cracker crumbs, or form a crust with graham cracker crumbs. In a mixing bowl, add ingredients, one at a time, and mix.

Oven Temperature: 325°-Cooking Time: 1 hr. 10 min. Turn off oven and leave in until oven is cool. Refrigerate before serving. Remove sides of pan when cooled. Add your favorite fruit or topping.

Rachel Janney '65

## QUEEN ELIZABETH CAKE (CANADIAN)

1 c. chopped dates	1 egg
1 c. boiling water	1½ c. flour
1 tsp. soda	1 tsp. vanilla
1 c. sugar	1 tsp. baking powder
¼ c. butter	1/3 c. black walnuts
	1/3 tsp. salt

Cover chopped dates with boiling water and 1 tsp. soda. Let cool. Cream butter until soft. Add sugar, beat until light. Add egg and vanilla. Mix thoroughly. Combine flour, salt and baking powder. Add to the butter mixture alternately with the dates and nuts. Bake in a 9"x12" pan.

Oven Temperature: 350°-Cooking Time: 25-30 minutes

### TOPPING FOR QUEEN ELIZABETH CAKE

5 Tbsp. brown sugar	5 Tbsp. cream or canned
3 Tbsp. butter	milk

Boil for 3 minutes. Spread on warm cake and sprinkle top with 1 cup coconut.

Kathy Trumbo

'72

## CARROT CAKE

2 c. sugar	1½ tsp. baking soda
1½ c. oil	2 tsp. cinnamon
4 eggs	2 jars Junior size carrots,
1 tsp. vanilla	baby food
2 c. self-rising flour	1 c. black walnuts

Mix sugar, oil, eggs and vanilla together, and beat slowly. Add flour, soda and cinnamon and mix well. Add carrots and walnuts. Pour into greased and floured pan.

Oven Temperature: 350°-Cooking Time: 45 minutes

### CARROT CAKE ICING

1 box 10X sugar	1 stick margarine
1 tsp. vanilla	1 8 oz. cream cheese

Combine all ingredients and frost cake. More cinnamon and nutmeg may be added to the cake batter, if desired.

Tammy Hummer

'72

## OATMEAL SPICE CAKE

1½ c. flour	½ tsp. salt
1 c. quick cooking oats	½ tsp. nutmeg
1 c. brown sugar, packed	½ c. shortening
½ c. granulated sugar	1 c. water
1½ tsp. soda	2 eggs
1 tsp. cinnamon	2 Tbsp. dark molasses

Measure all ingredients into large mixing bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping bowl occasionally. Pour into a greased and floured 13x9x2" pan.

Oven Temperature: 350°-Cooking Time: 35-40 minutes or until wooden pick inserted comes out clean. Cool slightly. Ice.

## TOPPING

¼ c. butter, softened	½ c. pecans, chopped
2/3 c. brown sugar	3 Tbsp. light cream
½ c. flaked coconut	

Mix all ingredients thoroughly. Frost cake. Run under broiler 2-3 minutes, 3 inches from heat, until topping is golden brown.

Tessa Hurst	
Wife of Allen	'57
Mother of Lincoln	'82
Tina	'83
George Rutherford	'80

## SOUR CREAM POUND CAKE

3 sticks butter	1 c. sour cream
3 c. sugar	3 c. sifted cake flour
6 eggs	1 tsp. vanilla

Have ingredients at room temperature. Cream butter and sugar. Add eggs one at a time and beat well. Fold in sour cream. Add flour one cup at a time and mix well. Add vanilla. Bake in bundt pan.

Oven Temperature: 325°-Cooking Time: 1 hr. 25 min.

June H. Geiman Anderson '46

## BACARDI RUM CAKE

1 c. chopped pecans or walnuts	4 eggs
1 18½ oz. pkg. yellow cake mix	½ c. Wesson oil
1 3 3/4 oz. pkg. Jell-o instant vanilla pud- ding mix	½ c. water
	½ c. Bacardi rum, dark 80 proof

Sprinkle nuts over bottom of pan. Mix all ingredients together. Pour batter over nuts. Bake in oven that is 325°F in a greased and floured 10" tube or 12 cup Bundt pan for 1 hour. Cool. Invert on a serving plate. Prick top.

## GLAZE FOR BACARDI RUM CAKE

¼ lb. butter	1 c. granulated sugar
¼ c. water	½ c. Bacardi rum, dark (80 pr.)

Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Drizzle and smooth glaze evenly over top and sides of cake. Allow cake to absorb glaze. Repeat until glaze is used up.

Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with 10-X sugar.

Geneva Hummer  
Mother of Vickie Kelley '71  
Tammy Hummer '72  
K. M. Hummer '74

## BLUEBERRY CAKE

2 c. flour	2 tsp. baking powder
2 eggs	1 c. sugar
Large lump of butter	½ tsp. salt
½ c. milk	2 c. blueberries

Mix everything together. Pour into a 9x13x2" greased and floured sheet cake pan.  
Oven Temperature: 350°-Cooking Time: 45-55 min.

Jeanne Holden  
Wife of Michael '64  
Mother of:  
Ronnie Wickless '82

## OLD ENGLISH FRUIT CAKE

<p> <math>1\frac{1}{2}</math> lbs. butter (or 1 lb. butter and <math>\frac{1}{2}</math> lb. margarine)            1 <math>\frac{3}{4}</math> lb. sugar            15 eggs            1 <math>\frac{3}{4}</math> lb. flour            2 tsp. cinnamon            1 tsp. nutmeg            1 c. wine  <math>1\frac{1}{4}</math> c. whiskey         </p>	<p>           2 15 oz. boxes raisins            2 12 oz. boxes currants  <math>1\frac{1}{4}</math> lb. pecans, coarsely chopped            1 lb. walnuts, coarsely chopped            8 oz. citron cubes, cut in <math>\frac{1}{2}</math>            4 oz. candied cherries, halved  <math>\frac{3}{4}</math> c. flour         </p>
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Cream butter and sugar until light and fluffy. Add eggs, 5 at a time; beating well after each addition. Add  $1\frac{3}{4}$  lbs. flour, cinnamon, nutmeg, wine and whiskey. Set aside. Combine in a large bowl, raisins, currants, citron and cherries. Dredge fruit with  $\frac{3}{4}$  c. flour. Add nuts. Pour batter over fruit and nut mixture. Pour into 2 tube pans, lined with greased foil. Bake  $2\frac{1}{2}$  hrs. in a  $275^{\circ}$  oven. Place a cookie sheet of water in oven under cake while baking. Pour more wine, whiskey or juice over cake. Wrap in a damp cloth. Store in a plastic bag. Flavor improves with age.

NOTE: You may substitute other dried fruits to taste. Reserve some cherries and citron to decorate top, if desired.

This recipe may be divided in half if you do not want two large cakes.

Mary Evelyn George

Mother of:

Shirley G. Lynn '60

Sally G. Keesling '65

Beverly G. Roxenberg '66

Preserved Children: Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on a field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all, a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

Esther Brown

Wife of Albert '61

Mother of Amanda '81

Hilary '82

## OATMEAL RAISIN CAKE

1½ c. boiling water  
1 c. rolled oats  
½ c. butter  
1 c. brown sugar  
½ c. honey  
1 tsp. vanilla

2 eggs  
1½ c. wholewheat flour  
1 tsp. baking soda  
½ tsp. salt  
1 tsp. cinnamon  
1 c. raisins, optional

Pour boiling water over oats. Set aside. Cream butter. Combine sugar, honey, eggs, vanilla and oatmeal mixture. Mix well. Sift dry ingredients and gradually add to creamed mixture, beating well. Pour into a 9"x13" pan.

Oven Temperature: 350° - Cooking Time: 40 minutes

NOTE: May use for cupcakes. Cooking Time: 15-20 min.  
Sprinkle with 10-X sugar.

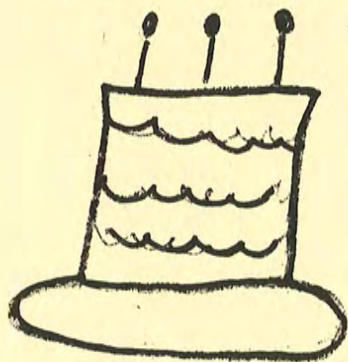
Claudia Nutter  
Mother of Virginia '84

## BANANA SPLIT CAKE

1 stick margarine (½ c.),  
melted  
3 c. graham cracker crumbs  
1 1 lb. box 10-X sugar  
2 eggs  
1 stick margarine (½ c.)

1 16 oz. can crushed pine-  
apple, drained  
4-6 bananas, sliced  
1 large container CoolWhip  
Maraschino cherries, as desired  
Nuts, as desired

Combine margarine (1 stick), melted, and the graham cracker crumbs. Press into a 9"x13" glass dish; chill. Combine and cream 10-X sugar, eggs, and other stick of margarine. Pour over chilled crust. Combine crushed pineapple and sliced bananas. Pour this over creamed mixture layer. Spread Cool Whip on top. Sprinkle with cherries and nuts. Refrigerate.



Debby  
Devers

Inez Costello Aronhalt (4th) '51  
Wife of Harvey '55  
Sister-in-law of  
Nellie Jo A. Cockerille '56

## PUMPKIN CAKE

1 lb. pumpkin	2 tsps. baking powder
4 eggs	2 tsps. baking soda
1½ c. salad oil	2 tsps. cinnamon
2 c. sugar	1 tsp. nutmeg
3 c. flour	½ c. walnuts
1 tsp. salt	½ c. raisins

In a large bowl, combine pumpkin, eggs, salad oil, and sugar. Mix well.

In another bowl, combine flour, salt, baking powder, baking soda, spices, nuts and raisins. Add this mixture to pumpkin mixture and pour into greased pan. Makes 1 large or 2 small cakes.

Oven Temperature: 350°-Cooking Time: 1 hour

Millie Testa	
Mother of David	'73
Jimmy	'75
Sally	'79

## FIG CAKE

2 c. sugar	4 eggs
1 c. butter	3 c. raisins
1 lb. flour	1 lb. figs
1 c. cold water	Cinnamon to taste
1 tsp. soda	Nutmeg to taste

Combine sugar, butter and eggs; blend. Dredge fruit with flour. Add to creamed mixture. Add water, soda and spices.

Oven Temperature: 300°-Cooking Time: 2½ hours.



Virginia  
Graley

Jean Reid Trimble	
Teacher '57-'63	
Mother of Pat White	'44
Linwood Reid	'48
Nancy Tracy	'46
Theodore Reid	'53
Theodore-Teacher	'65-'66

## ORANGE CAKE

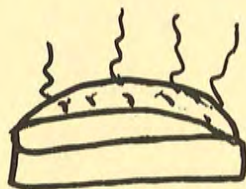
1 c. sugar  
3/4 c. shortening  
2 eggs  
1 tsp. soda  
2 1/4 c. flour  
1 c. sour milk

1/2 c. nuts  
1 c. chopped dates or figs  
or combination of both  
Grated rind of 2 oranges  
Juice of 2 oranges  
3/4 c. sugar

Cream sugar, shortening and eggs. Dissolve 1 tsp. soda into 1 cup sour milk. Add flour, milk mixture, nuts and fruits to creamed mixture. Add orange rind. Pour into a greased mold pan.

Oven Temperature: 350° - Cooking Time: 50 minutes or until done. While cake is still warm in pan, pour over it the juice of 2 oranges into which 3/4 c. of sugar has been dissolved.

Helen S. Welsh '53-'60  
Teacher 4th and 5th Grade



Jennifer  
Lickey

## FLORIDA WHITE FRUITCAKE

1/2 lb. margarine  
1 c. sugar  
5 eggs, well beaten  
1 Tbsp. pure vanilla  
1 Tbsp. pure rum flavoring,  
or lemon extract, or al-  
mond extract

1 3/4 c. flour  
1/2 tsp. baking powder  
1 lb. candied cherries  
1 lb. candied pineapple  
4 c. pecans

Cream margarine and sugar. Add and blend in eggs and flavorings. Set aside. Sift flour and baking powder; mix into fruits and nuts. Fold into creamed mixture. Pour into a well greased 10" tube pan lined with brown paper. Place in a cold oven.

Oven Temperature: 250° - Cooking Time: 2 1/2 hours. Remove. May glaze with corn syrup.

Nancy Hatcher  
Daughter of:  
Vinnie May (Jean) Coleman  
Miller '15

## BIBLE CAKE

1 c. Judges 5:25	3½ c. 1 Kings 4:22
2 c. Jeremiah 6:20	2 Tbsp. Amos 4:5
4 Jeremiah 17:11	½ Tbsp. (scant) Leviticus 2:13
1 c. Judges 4:19	2 c. Number 17:8
2 Tbsp. 1 Samuel 14:25	2 c. Nahum 3:12
Season to taste with II Chronicles 9:9	

Mix and bake. By using the ingredients found in the Bible, you can make a delicious cake.

(From Foundry Cook Book, Washington D.C.)

Jean Brown  
Mother of Sara '85

## FRENCH APPLE CAKE

1 pkg. yellow cake mix	1/3 c. sour cream
1 pkg. vanilla flavor instant pudding	1 c. applesauce
4 eggs	1 c. raisins, chopped
1/3 c. oil	½ tsp. cinnamon
	¼ tsp. nutmeg

Blend all ingredients. Beat 4 minutes on medium speed. Pour into greased and floured Bundt pan.

Oven Temperature: 350°-Cooking Time: 50-55 min.

Betty Titus  
Wife of Alvin '41  
Mother of Robert '60  
Larry '62  
Alvin '63  
Grandmother of Tommy '83



I like Lincoln School because it is fun. The teacher helps us learn things to do like write books. All my friends are here. The food is good. I like the plays and Dr. Woodall is nice and Mrs. Umbaugh is nice. I love this Lincoln School.

Russell Lee Bolen '84

## APPLE CAKE - "BLITZKUCKEN MIT ÄPFELN"

4-6 tart apples, medium size	$\frac{1}{2}$ lemon, juiced and peel grated
2 lemons, juiced	1 tsp. baking powder
3 Tbsp. sugar	$1\frac{1}{2}$ c. flour
3 Tbsp. butter	$\frac{3}{4}$ c. milk
$\frac{3}{4}$ c. sugar	1 Tbsp. rum
2 egg yolks (do not put 2 egg yolks together as they will be used individually)	2 egg whites
	1 tsp. butter to grease cake pan
	1 tsp. vegetable oil
	3 Tbsp. powdered sugar

Peel apples, cut in half and core. Cut decorative lengthwise slits in apples about  $\frac{1}{2}$  inch deep. Sprinkle with lemon juice and sugar. Set aside. Cream butter and sugar together. One at a time beat in egg yolks. Gradually beat in lemon juice and grated peel. Sift baking powder and flour together. Gradually add to batter. Blend in milk and rum. In a small bowl, beat egg whites until stiff. Fold into batter. Generously grease a springform pan. Pour in batter and top with apple halves. Brush apples with oil. Bake in a pre-heated oven.

Oven Temperature: 350°-Cooking Time: 35-40 minutes. Remove from pan and sprinkle with powdered sugar.

Joyce A. Hawes Fishback '60  
Mother of Rusty '83  
Daughter of Russell Hawes '38

## FRESH APPLE CAKE

1 c. Wesson oil	1 tsp. cinnamon
2 c. white sugar	$\frac{1}{2}$ tsp. salt
2 eggs	3 c. apples, peeled and cored
3 c. flour	Nuts and raisins, if desired
1 tsp. soda	

Combine oil, sugar and eggs. Beat together well. Add flour, soda, cinnamon and salt. Mix well. Stir in apples, nuts and raisins.

Oven Temperature: 300°-Cooking Time: 1 hour

Virginia Tiffany  
Wife of Garland '33  
Mother of William '56  
Donald '58

## DATE NUT SQUARES

4 egg whites  
1/8 tsp. salt  
1 c. sugar  
1 c. chopped dates

1 c. chopped pecans  
1/2 tsp. vanilla  
1/2 tsp. almond extract

Combine egg whites and beat until stiff. Add salt and sugar to egg whites. Fold in dates and pecans. Add vanilla and almond extract. Spoon mixture into an 8" square pan.

Oven Temperature: 350°-Cooking Time: 45 minutes.  
Cool. Cut into squares and top with whipped cream.

Edith Brace  
Grandmother of:  
Heather Meyers '84

## DEVILS FOOD CAKE

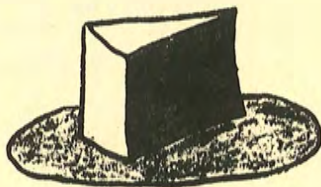
1/2 c. cocoa  
1 c. hot coffee  
1 1/2 c. flour  
3/4 tsp. salt  
1 tsp. soda

1/4 tsp. baking powder  
1/2 c. shortening  
1 1/4 c. sugar  
2 eggs, unbeaten  
1 tsp. vanilla

Mix together cocoa and coffee. Sift together flour, salt, soda and baking powder. Set aside. Beat together 1/2 c. shortening, sugar, eggs and vanilla. Turn to low speed and add cocoa mixture alternately with flour mixture to the creamed mixture. (Be sure and start with the cocoa and end with the flour.) Beat only to mix well. Bake in 2 8" well greased and floured cake pans. Frost with your favorite white icing.

Oven Temperature: 350°-Cooking Time: 35-40 minutes

Ivy Hindman Cochran '38



### 7-UP POUND CAKE

2 sticks butter, softened	3 c. flour
½ c. Crisco	1 c. 7-Up
3 c. sugar	1 tsp. lemon extract
5 eggs	

Combine butter, Crisco, and sugar and beat well. Add eggs, one at a time, beating after each addition. Add flour gradually and mix well. Add liquid and flavoring and mix well. Pour into a greased and floured 10" tube pan.

Oven Temperature: 325° - Cooking Time: 1½ hours  
Cool in the pan for 20 minutes. Then turn out of the pan. Cool on a rack.

Rachel Brown Flanagan '64

### POCKET OF GERMAN CHOCOLATE

1 pkg. Coconut Pecan frosting mix	3 eggs
3/4 c. milk	1/3 c. oil
¼ c. margarine	3/4 c. water
1 pkg. Pillsbury Plus German Chocolate cake mix	½ c. dairy sour cream

Preheat oven to 350°F. Grease and flour 12 cup tube pan. In medium saucepan, blend frosting mix and milk. Add margarine and stir over medium heat until frosting is thick. Remove from heat and set aside. In a large bowl, blend cake mix, eggs, oil, water, and sour cream until moistened. Beat 2 minutes at high speed. Pour batter into prepared pan. Spoon frosting over batter without touching sides of pan to form a ring.

Oven Temperature: 350° - Cooking Time: 40-50 min. or until toothpick inserted into middle comes out clean. Cool in pan for 30 minutes. Turn onto plate and dust with powdered sugar.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67-Present

## TEXAS SHEET CAKE

2 sticks butter or margarine	2 c. sugar
1 c. water	$\frac{1}{2}$ tsp. salt
4 Tbsp. cocoa	2 eggs
2 c. flour	$\frac{1}{2}$ c. sour cream
	1 tsp. baking soda

Put margarine, water and cocoa in a pan. Bring to a boil. Remove from heat and add flour, sugar and salt. Beat in eggs, sour cream and baking soda.

Pour into a large greased cookie sheet with sides.

Oven Temperature: 375<sup>o</sup>-Cooking Time: 22 minutes

## ICING FOR TEXAS SHEET CAKE

1 stick butter or margarine	1 lb. confectioners sugar
4 Tbsp. cocoa	1 tsp. vanilla
6 Tbsp. milk	1 c. chopped nuts

Using the same pan as was used for the cake, bring margarine, cocoa, and milk to a boil. Remove from heat and add sugar, vanilla and nuts. Ice the cake as soon as it is taken from the oven.

This cake is great for picnics and only uses one pan to prepare!

Mary Paul Jones	
Mother of Wendy	'81
Carrie	'83
Megan	'85

## CARAMEL ICING

3 c. light brown sugar	$\frac{1}{4}$ c. butter
1 c. cream	1 tsp. vanilla

Boil sugar and liquid until syrup forms a soft ball (238<sup>o</sup>) when dropped into cold water. Add butter. Remove from heat; cool. Add vanilla and beat until thick and creamy enough to spread on cake.

Eloise Carter Underwood '25  
Grandmother of Melanie '81

### APPLE POUND CAKE

2 c. sugar	1 tsp. baking soda
1½ c. liquid shortening	2 tsp. vanilla extract
3 eggs	3 apples sliced (3 c.)
3 c. sifted flour	1 c. chopped nuts
1 tsp. salt	

Combine sugar, shortening and eggs. Beat for 3 minutes. Add flour, salt, soda and vanilla. Mix well. Fold in apples and nuts.

Oven Temperature: 325°-350°. Bake for 1 hr. 20 minutes in a greased and floured tube pan. Cool. Glaze.

### GLAZE FOR APPLE POUND CAKE

½ stick butter  
¼ c. brown sugar  
2 Tbsp. milk

Combine butter, brown sugar, and milk. Bring to a boil and cook for 2 minutes. Pour on cake that has been cooled for 20 minutes.

Sue M. Gregg  
Wife of Holmes '23  
Mother of:  
Susan Pheiffer '61

### POOR MAN'S CAKE

1 c. sugar	2 scant c. sifted flour
2 eggs	3 tsp. baking powder
2 Tbsp. butter	1/3 tsp. salt
1 c. milk	2 tsp. vanilla

Combine eggs and sugar; beat until light. Combine butter, milk and vanilla; add to creamed mixture and blend. Sift together flour, baking powder and salt. Add to batter. Mix. Pour into 2 8" layer pans, greased and floured.

Oven Temperature: 350°-Cooking Time: 20-30 minutes or until center springs back. Remove from oven. Cool on rack.

Myrtle Payne Arnett '09  
Wife of Walter '12

## APPLESAUCE CAKE

3 eggs	2 tsp. soda
1½ sticks butter, melted	4 tsp. cinnamon
1 c. brown sugar, firmly packed	1 tsp. nutmeg
1 c. granulated sugar	1 tsp. salt
3 c. unsweetened applesauce	¾ tsp. cloves
3½ c. flour	1 box raisins
	1 c. nuts

Cream butter, brown sugar and granulated sugar; add eggs and applesauce. Beat well. Sift together flour, soda, salt and spices. Add to creamed mixture. Stir in raisins and nuts. Pour into a greased and floured tube pan.

Oven Temperature: 325°-Cooking Time: 1 hour or until broom straw comes out clean. Cool on rack.

*Delicious!*

Theresa Kitts Tribby

Mother of:

Peggy Hawks	'45
Betty Campbell	'47
Sonny Tribby	'49
Phyllis Glascock	'50
Bucky Tribby	'53
Buddy Tribby	'55

## APPLESAUCE CAKE

1 c. shortening	2 tsp. soda
2 c. sugar	2 tsp. cinnamon
2 eggs	1 tsp. allspice
4 c. flour	1 tsp. nutmeg
2 c. seedless raisins	1 tsp. salt
2 c. applesauce, sweetened for table use	4 Tbsp. hot water
	1 tsp. cloves

Blend shortening, sugar and eggs thoroughly. Add raisins and applesauce. Sift spices and salt with the flour. Dissolve soda in hot water. Add alternately with flour mixture to the batter. Beat well. Pour into a greased loaf or tube pan.

Oven Temperature: 350°-Cooking Time: 1 hour

Allein Ambers

Mother of Anthony	'75
Clifton	'76

## FRESH APPLE CAKE

1 c. shortening	$\frac{1}{2}$ c. water
2 c. sugar	4 eggs
$2\frac{1}{2}$ c. flour	1 tsp. cinnamon
2 tsp. vanilla	1 tsp. allspice
2 apples, grated	1 tsp. nutmeg
1 tsp. soda	1 tsp. cloves

Cream shortening and sugar. Add eggs and beat. Dissolve soda in  $\frac{1}{2}$  c. water. Add flour and soda water alternately to creamed mixture. Add vanilla, apples and spices. Pour into greased and floured pan.

Oven Temperature: 350°-Cooking Time: 30 minutes  
Frost with caramel frosting.

## QUICK CARAMEL FROSTING

$\frac{1}{2}$ c. butter	$\frac{1}{4}$ c. milk
$\frac{1}{2}$ c. brown sugar	10-X sugar
Vanilla	

Melt butter in small pan. Add brown sugar. When sugar melts, add  $\frac{1}{4}$  c. milk. Cool. Add enough powdered sugar to thicken. Add vanilla.

Patty Welch	
Mother of Ryan	'82
Lisa	'85

## YELLOW ANGEL FOOD CAKE

5 eggs, separated	1 tsp. baking powder
$\frac{1}{2}$ c. cold water	$\frac{3}{4}$ tsp. salt
$1\frac{1}{2}$ c. sugar	1 tsp. cream tartar
$1\frac{1}{2}$ c. flour	1 tsp. vanilla

Beat egg yolks until thick and lemon-colored. Add cold water and sugar slowly. Add flour, sifted with baking powder and salt. Beat egg whites until foamy. Add cream tartar and beat until thick. Fold into other mixture. Pour into greased and floured tube pan.

Oven Temperature: 325°-Cooking Time: 1 hour

Rosa Presgraves  
Teacher '44-'52

## FRESH APPLE CAKE

1½ c. vegetable oil	2½ tsp. cinnamon
2 c. sugar	1 tsp. nutmeg
3 eggs	3 c. diced cooking apples, raw
3 c. flour	1 c. walnuts
½ tsp. salt	2 tsp. vanilla
½ tsp. baking soda	

Stir together oil and sugar; add eggs stirring after each addition. Sift together flour, salt, soda cinnamon, nutmeg; add to oil, sugar, egg mixture. Stir in apples and walnuts, then stir in vanilla. Pour into greased and floured tube pan.

Oven Temperature: 325° - Cooking Time: 1 hr. 15 min.

## GLAZE FOR CAKE

4 Tbsp. butter	4 Tbsp. milk or cream
4 Tbsp. granulated sugar	1½ tsp. vanilla
4 Tbsp. brown sugar	

In a heavy skillet, boil butter, sugar, and milk for 1 minute. After this boils, stir in vanilla and spoon glaze over warm cake.

Becky Zimmerman  
P.E. Teacher at Lincoln '80

## PIGGY EATER'S CAKE

1 pkg. Duncan Hines Golden Butter Recipe Cake Mix	2/3 c. water
1 11 oz. can mandarin oranges with juice	1 stick butter or margarine, melted
	4 eggs

Mix all ingredients together. Bake in four layers at 350° until done. Cool and top with the following topping:

1 9 oz. carton Cool Whip
1 pkg. instant vanilla pudding
1 20 oz. can crushed pineapple, with juice

Mix all ingredients and spread only on the tops of each layer.

Nancy B. Brown  
Wife of Douglas '59

## MULBERRY PIE

4 c. mulberries, washed	1 egg white
2 2/3 Tbsp. quick cooking tapioca	1 1/2 Tbsp. lemon juice
1/2-2/3 c. sugar	1 or 2 Tbsp. butter
	Pie crust, double

Preheat oven to 450°. Mix mulberries, tapioca and sugar. Let stand for 15 minutes. Line a 9" pie pan with pie crust and brush with egg white. Add fruit mixture and sprinkle with lemon juice. Dot top with butter. Cover pie with top crust or lattice.

Oven Temperature: 450°-Cooking Time: 10 minutes and then reduce heat to 350° and bake about 40-45 minutes.

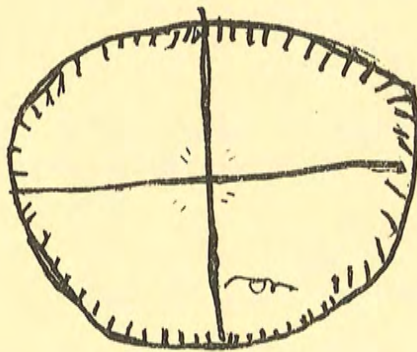
Julie Taylor '61

## TEN DOLLAR PIE

1 stick butter	3 tsp. baking powder
1 c. sugar	2 c. fruit
1 c. flour	1/2 c. sugar
1 c. milk	

Cook 2 cups fruit with 1/2 cup sugar. (May substitute 1 16 oz. can of fruit pie filling.)

Melt butter in casserole. Make batter of sugar, flour, milk and baking powder. Pour batter over melted butter. Add fruit and sugar (or pie filling). Bake in a hot oven about 20 minutes. Serve warm with vanilla ice cream.



Gloria F. Craun  
Mother of Tony '84

Elizabeth Graham

### MAKE AHEAD PIE CRUSTS

5 lbs. flour  
3 lbs. Crisco  
1 Tbsp. salt

$\frac{1}{2}$  pint Karo syrup (Pour this  
into a quart jar, and fill  
remaining space with water)

Mix all ingredients. Shape into 24 dough balls.  
Wrap in plastic wrap. Freeze. Use as needed.

Janet Meyers  
Mother of Heather '84

### NEVER FAIL PIE CRUST

4 c. flour  
2 Tbsp. sugar  
1 $\frac{1}{2}$  tsp. salt  
1  $\frac{3}{4}$  c. Crisco

1 egg  
 $\frac{1}{2}$  c. water  
2 tsp. vinegar

Stir flour, sugar and salt together. Work in  
Crisco until it forms balls the size of peas. Then  
beat egg, water, salt and vinegar together. Pour into  
flour mixture and stir until it holds together well.  
Shape into 5 balls. Flatten out. Freeze, or roll  
out and put in pan and freeze.

Esther Neff Rose '33

### PECAN PIE

3 eggs  
 $\frac{1}{2}$  c. white sugar  
1 c. clear Karo  
 $\frac{1}{2}$  tsp. salt

1 tsp. vanilla  
3 Tbsp. melted butter  
1 c. chopped pecans  
1 unbaked pie crust

Beat eggs with electric mixer on low speed. Add  
sugar, salt, Karo and vanilla while mixing on low speed.  
Stir in butter and pecans. Pour into pie shell. Serves 6.  
Oven Temperature: 325°-Cooking Time: 45 minutes

Marjorie Sampson  
Grandmother of Amanda Brown '81  
Hilary Brown '82

Christine  
Wilson



## UTTERLY DEADLY PECAN PIE

1½ c. white Karo  
1 c. white sugar  
4 Tbsp. butter

4 well beaten eggs  
1 tsp. vanilla  
1½ c. pecan pieces  
Unbaked pie shell

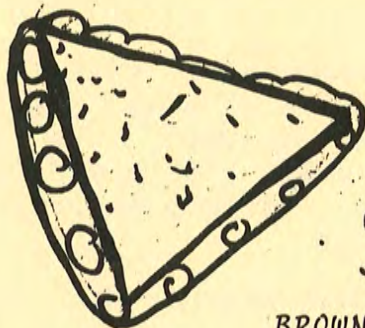
Bring Karo and sugar to a boil in a saucepan for 1 minute. Cook and add butter, eggs, vanilla and pecans. Pour into pie shell. Bake 325° until set. If top begins to brown too much, lower oven temperature.

## BRANDY OR BOURBON WHIPPED CREAM

1 c. whipping cream  
2 Tbsp. sugar

2 Tbsp. bourbon or brandy

Whip cream to hold shape. Add sugar and bourbon. You can add any whiskey or liquor to whipped cream and have a truly exotic topping. Excellent to top on pecan pie.



Linda Dowling  
Mother of Michelle '72  
Michael '77  
Katie '80

Cheryl  
Jenkins

## BROWNIE FUDGE PIE

3 Tbsp. butter  
½ c. milk  
1 tsp. vanilla  
3 Tbsp. cocoa  
¾ c. sugar  
1 c. sifted flour

2 tsp. baking powder  
½ tsp. salt  
1 c. sugar  
4 Tbsp. cocoa  
1 c. cold strong coffee,  
expresso is excellent

Warm butter, milk and vanilla until butter melts. Cool slightly. Stir in 3 Tbsp. cocoa, ¾ c. sugar, flour, baking powder and salt. Pour into a well greased 11" pie plate. Combine 1 cup sugar and 4 Tbsp. cocoa. Sprinkle over batter. Pour coffee over everything.

Oven Temperature: 350°-Cooking Time: 30 minutes or until batter appears done. Cool slightly before serving.

Excellent with vanilla ice cream or slightly sweetened whipped cream.

Dody Welsh Parris '69

## FRENCH MINT PIE

2 sqs. bitter chocolate	2 eggs
¼ lb. butter or margarine	9 drops peppermint extract
1 c. plus 1 heaping Tbsp. 10-X sugar	1 baked graham cracker pie shell

Melt chocolate. Cream together margarine and sugar. When thoroughly creamed, add melted chocolate. Mix thoroughly. Add 1 egg; beat 3 or 4 minutes. Add second egg and beat again. Add flavoring and beat another 3-4 minutes. Spoon into crust. Refrigerate. May be kept for several days.

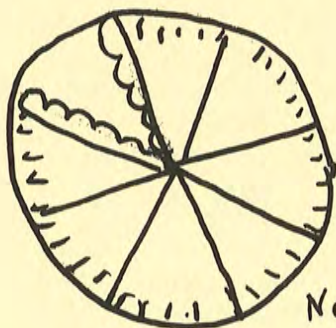
NOTE: The secret of this pie is in the amount of time used for beating. Also I have found that making a recipe and a half fills up the pie shell and makes a nicer looking pie.

Janet Meyers  
Mother of Heather '84

## STRAWBERRY PIE

1 pkg. vanilla flavored pudding and pie filling	1 tsp. lemon juice
1 pkg. strawberry flavor gelatin	1½ c. Dream Whip
2 c. water	1 c. sliced strawberries
	1 baked 9" pie shell

Combine pudding mix, gelatin, water and lemon juice in a saucepan. Cook and stir over medium heat until mixture comes to a boil. Pour into a bowl and chill until thickened. When thickened, fold in whipped topping, blending well; stir in strawberries. Pour into pie shell and chill until set, 1 to 2 hours. Garnish with additional whipped topping and strawberries.



Betty Newton Titus  
Wife of Alvin '41  
Mother of Robert '60  
Larry '62  
Alvin '63  
Grandmother of Tommy '83

Nancy Griffith

## MUD PIE

- |   |  |
|---|--|
| 1 small box Hydrox cookies, crushed in food processor | 1 gal. ice cream, (vanilla, coffee or your favorite) |
| 2 Tbsp. melted butter                                 |  |

Mix together cookies and butter. Place in a 8 or 9" pie pan. Soften ice cream and spread over crushed cookies. Pour chocolate sauce (recipe below) over ice cream. Freeze. Take out of freezer  $\frac{1}{2}$ - $\frac{3}{4}$  hr. before serving. Slice with a hot knife.

## CHOCOLATE SAUCE FOR MUD PIE

- |                         |                                  |
|-------------------------|----------------------------------|
| $1\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. hot water       |
| 1 Tbsp. flour           | $\frac{3}{4}$ c. evaporated milk |
| 3 Tbsp. cocoa           | 1 tsp. vanilla                   |
| 1 Tbsp. butter          | Pinch of salt                    |

Mix sugar, flour, cocoa, butter and hot water. Cook to a custard stage, about 5 minutes at a slow boil. Add milk, vanilla, and salt. Let it cook a few minutes longer. Sauce will be fairly thick. Yield: 2 cups.

NOTE: This sauce can also be served hot or cold whenever a good chocolate is needed.

Janet Gefaell  
Mother of John '84

## PEACH PIE

- |                               |                              |
|-------------------------------|------------------------------|
| 3 peaches, peeled and chopped | $\frac{1}{8}$ tsp. cinnamon  |
| 1 c. sugar                    | $\frac{1}{2}$ c. water       |
| 3 Tbsp. corn starch           | 4 peaches, sliced and peeled |
|                               | 1 baked 9" pie shell         |

Cook 3 peeled and chopped peaches, sugar, corn starch, cinnamon and water over moderate heat, stirring constantly until thick and clear. Cool. Slice 4 peeled peaches and place in baked pie shell. Pour cooled glaze over peaches and chill.

Wanda Reid  
Wife of Theodore '53  
Theodore-Teacher '65-'66

## STRAWBERRY GLACÉ PIE

1½ qts. strawberries	1 Tbsp. butter
1 c. sugar	1 c. heavy cream (whipped)
3 Tbsp. cornstarch	2 Tbsp. icing sugar
½ c. water	1 Baked 9" pie shell or individual tart shells

Wash and drain berries. Crush enough with potato masher to make 1 cup. Combine sugar and cornstarch. Add crushed berries and water. Cook over medium heat stirring constantly until mixture comes to a boil. Continue cooking and stirring over low heat for 3 minutes. The mixture will be thickened and translucent. Remove from heat and stir in butter. Cool. Place whole berries in pie shell reserving a few choice ones for garnishing. Pour cooked mixture over berries and chill at least 2 hours.

Serve topped with whipped cream, with confectioner sugar added. Garnish with remaining strawberries.

Pat VanDellen  
Mother of Janine '84  
Adrian '82

## PINEAPPLE PIE

2 eggs, beaten	1 pkg. lemon Jell-o
1 c. sugar	1 large can evaporated milk
2 c. crushed pineapple or pineapple juice	Pie crust

Line 9x13" pan with ½ the crust mixture. Combine eggs, sugar and pineapple. Bring to a boil and stir until a little thickened. Fold in lemon Jell-o. Chill. Fold in whipped evaporated milk and pour mixture into crust. Top with remaining crust.

## CRUST MIX

1 stick margarine	2½ c. vanilla wafer crumbs
1 can flaked coconut	

Melt margarine. Pour in coconut. Stir over medium heat until golden brown. Remove from heat and add 2½ c. vanilla wafer crumbs.

Put finished dessert in refrigerator to chill. Serve cold. Can make a day ahead.

Mary H. Presgraves '28

## BLACK RASPBERRY PIE

Pick berries along fence rows between field and woods.  
Make 2 pie crusts, top and bottom using:

2 c. flour  
1 stick butter  
6-8 Tbsp. water

Mix:

Black raspberries  
Sugar to taste

A little honey  
Cornstarch to thicken

Fill pie crust with black raspberry mixture. Top  
with remaining crust.

Oven Temperature: 425°-Cooking Time: 40-45 minutes  
or until done

Anne Davis  
Mother of Jon '83  
Adrian '80

## COCONUT CUSTARD PIE

2½ c. milk  
3 eggs, separated  
2/3 can coconut  
Pinch of salt

2 Tbsp. cornstarch  
2 tsp. vanilla  
2 Tbsp. sugar  
1 baked pie crust  
6 Tbsp. sugar

Scald milk; and while it is heating, beat egg  
yolks, coconut, cornstarch, vanilla and 2 Tbsp. sugar  
together. Add this to the hot milk and stir until  
thickened. Put this in the baked pie crust. Beat  
the egg whites with the 6 Tbsp. of sugar and a pinch  
of salt until peaks form. Top the pie with this and  
cover with remaining coconut.

Oven Temperature: 350°-Cooking Time: Until brown  
and inserted knife comes out clean; approximately 45 min.

Bettie Newton Payne '20  
Wife of Lucien '14

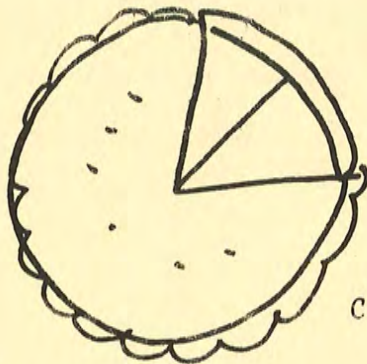
I like music because it is fun, and I like to sing.  
I like art because it is fun. It is creative. I like  
friends because they help me. I like P.E. because it makes  
you strong and it is fun. I like the playground because  
it is fun, and I like the green bars the most. I like  
math the most of all because it is fun. It helps you learn.  
I like to work because it is fun too.

Mary Graham '85

## MILLION DOLLAR PIE

- |  |  |
|--|--|
| 1 can sweetened condensed milk         | 1 small jar maraschino cherries, drained and chopped |
| 1/3 c. lemon juice                     |  |
| 1 large container Cool Whip            | 1/2 c. pecans, chopped                               |
| 1 1 lb. can crushed pineapple, drained | 2 pie shells, baked                                  |

Mix all ingredients well. Pour into baked pie shells. Freeze. Delicious with a graham cracker crust.  
An excellent dessert to prepare ahead!



Margaret Griffith	'36
Wife of E.T. (1st)	
Mother of Denise	'75
Nancy	'83

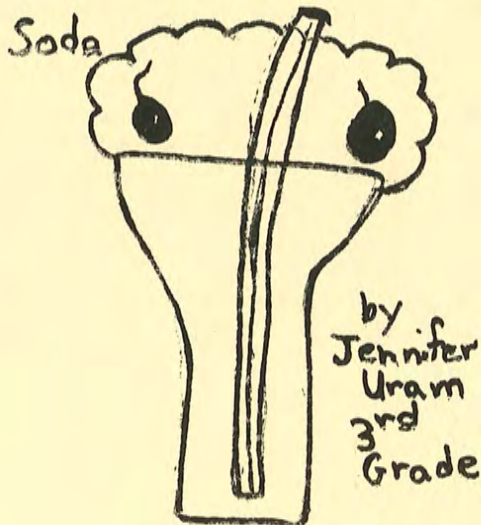
CHESS PIE

- |               |                        |
|---------------|------------------------|
| 4 eggs        | 2 Tbsps. cream         |
| 1 c. butter   | 1/2 tsp. lemon extract |
| 1 Tbsp. flour | 1 unbaked pie shell    |
| 2 c. sugar    |                        |

Beat eggs and butter together until well creamed. Combine flour, sugar, cream and lemon extract. Add to eggs and butter. Mix well. Pour into pie shell.

Oven Temperature: 350°-Cooking Time: 40 minutes or until browned.

NOTE: If pure cream is used, omit flour.



Ida Cockerill	
Mother of William	'15
Grandmother of:	
Selma B. Trumbo	'54
Betty B. Poland	'55
Martha B. Parks	'59
Albert Brown	'61
Charlie Cockerill	'65
Tommy Cockerill	'67
Great Grandmother of:	
Amanda Brown	'81
Hilary Brown	'82
Contributed by Nancy Cockerill	

## APPLE BLOSSOM APPLE PIE

5-6 c. apples	$\frac{1}{2}$ tsp. nutmeg
$\frac{3}{4}$ c. sugar	Pinch of salt
1 tsp. lemon juice	2 Tbsp. cornstarch
$\frac{1}{2}$ tsp. cinnamon	Pastry for 2 crust 9" pie

Core, peel, and slice apples. Mix with rest of the ingredients.

On a floured surface, roll one half of the dough to a size larger than your pan. Place in pan and cover with filling. Dot with 2 Tbsp. butter.

Roll other half of dough and place over pie. Cut slits to let steam escape. Seal edges; if desired milk may be brushed on top.

Oven Temperature: 425°-Cooking Time: 45 minutes

Janette Palmer Thone '64

## PUMPKIN CHIFFON PIE

1 c. brown sugar	2 tsp. cinnamon
3 egg yolks (slightly beaten)	$\frac{1}{2}$ tsp. ginger
$1\frac{1}{2}$ c. canned pumpkin #2 can	$\frac{1}{4}$ tsp. allspice
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ tsp. salt
1 envelope Knox gelatin	3 egg whites, beaten stiff
$\frac{1}{4}$ c. cold water	2 Tbsp. sugar

Cook brown sugar, egg yolks, pumpkin, milk, salt and spices together over low heat until thickened. Take off heat, add gelatin, which has been softened in  $\frac{1}{4}$  c. cold water, stir until well dissolved in pumpkin mixture. Chill in refrigerator until mixture congeals. (Cut knife through). Next, fold in egg whites which have been beaten with the 2 Tbsp. of sugar until stiff. Pour into baked pie shell and refrigerate until ready to serve. Serve with whipped cream. Makes 1.

Sally Ritter	
Mother of Amy	'82
Meg	'84

## FRUIT BALLS

1 pound figs  
1 pound dates  
1 pound nuts

1 pound preserves  
1 pound raisins  
Sugar, granulated

Grind fruit and nuts together. Add your favorite preserves. Roll in balls. Roll in sugar.

Jean Reid Trimble

Teacher '57-'63

Mother of Linwood Reid '48

Theodore Reid '53

Nancy Tracy '46

Pat White '44

## CHINESE ALMOND COOKIES

1½ c. flour  
1 tsp. salt  
½ tsp. soda  
6 Tbsp. lard or other  
shortening

½ tsp. almond extract  
1 egg  
¼ c. large crystal sugar  
10 blanched almonds  
1 egg yolk, beaten with  
1 Tbsp. water

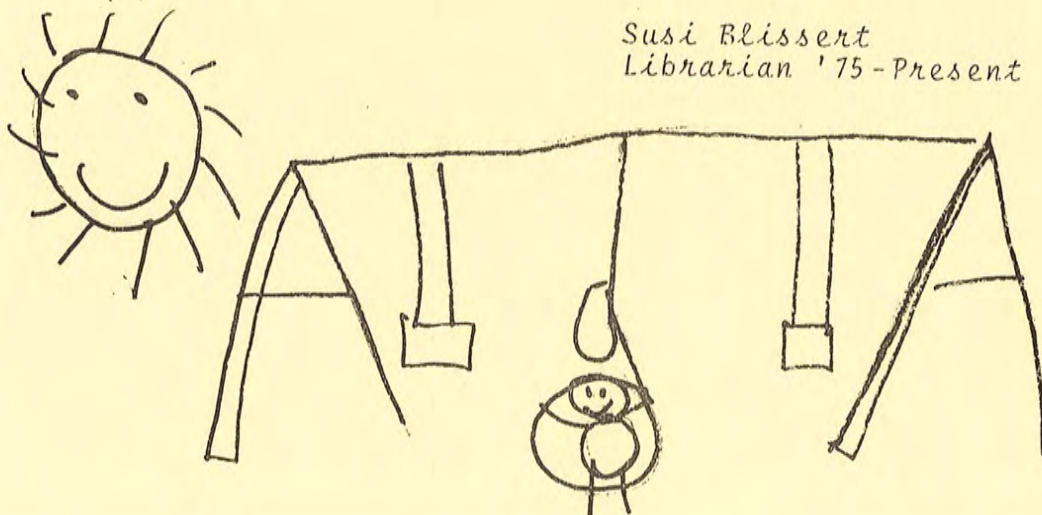
Blanch almonds and remove skins. Combine all ingredients, except almonds and egg mixture. Knead into a soft dough. Divide dough into 10 sections and shape each into a flat cookie. Brush top of each cookie with a mixture of beaten egg yolk and water. Press a blanched almond into the center of each cookie.

Oven Temperature: 325°-Cooking Time: 10 min. or until light brown in color.

Makes 10.

Susi Blissert

Librarian '75-Present



Becky  
VanDenburgh

## CHOCOLATE NUT CHEWS

2/3 c. shortening	1 tsp. vanilla
2 c. brown sugar	3 eggs
2 c. flour	1 c. chopped nuts
1 tsp. baking powder	1 pkg. chocolate chips, (6 oz.)
1/2 tsp. salt	

Cream shortening and sugar. Add eggs, one at a time, beating well after each. Add flour, baking powder, salt, vanilla, nuts and chocolate chips. Mix well. Use a greased 11 1/2" x 15" pan.

Oven Temperature: 350°-Cooking Time: 25-30 minutes  
When nearly cold, cut into squares.

Mary H. Presgraves '28

## APPLE NUT SQUARES

1 beaten egg	1/4 tsp. salt
3/4 c. sugar	1 tsp. baking powder
1/2 tsp. vanilla	1 c. apples, chopped
1/2 c. flour	1/2 c. nuts

Combine egg, sugar and vanilla. Sift dry ingredients and add to egg mixture. Blend well. Stir in apples and nuts. Use 8" x 8" square pan.

Oven Temperature: 350°-Cooking Time: 30 minutes

Patty Duvall  
Mother of Tracy '84

Several Yankee women were the first public school teachers in Virginia. My father had two such teachers and they were here husband hunting.

A. M. Janney	'20
Father of Asa Moore III	'63
Rachel	'65
John	'68
Lucy	'71

## SAUCEPAN COOKIES

2 $\frac{3}{4}$ c. flour	3 eggs
2 $\frac{1}{2}$ tsp. baking powder	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 pkg. chocolate chips (6 oz.)
$\frac{2}{3}$ c. shortening	1 c. nuts, optional
2 $\frac{1}{4}$ c. (1 lb.) brown sugar	

Melt shortening in a large saucepan. Stir in brown sugar. Cool slightly. Beat in eggs. Combine flour, baking powder and salt. Add to shortening mixture. Blend. Add vanilla, chocolate chips and nuts. Blend well. Pour into a greased 10 $\frac{1}{2}$ "x 15 $\frac{1}{2}$ " pan.

Oven Temperature: 325°-Cooking Time: 25 minutes

When almost cool, cut into squares.

Dot Wiseman  
Mother of David  
Mark

'71  
'72

## GRAND COOKIES

$\frac{1}{2}$ c. butter or margarine	2 Tbsp. flour
1 c. flour, sifted	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ c. light brown sugar	$\frac{1}{2}$ c. nuts
2 eggs	1 can coconut
1 c. light brown sugar	$\frac{1}{2}$ tsp. vanilla

Mix together  $\frac{1}{2}$  cup butter, 1 cup flour and  $\frac{1}{2}$  cup brown sugar. Spread in a 9" pan. Bake at 350° until light brown. (Put a little oil on pan.) Remove.

Beat together eggs, 1 cup brown sugar, 2 Tbsp. flour, baking powder and vanilla. Add nuts and coconut. Pour over crust.

Oven Temperature: 350°-Cooking Time: Until Done.

Connie Welsh  
Teacher 4th and 5th Grades  
1923-1926

## WHAT I LIKE BEST ABOUT LINCOLN SCHOOL

I like the books and teachers at Lincoln. I especially like the principal. I like them because I think they are very nice. Here are the names of the teachers: Miss Hertz, (who I really like), Mrs. Pearson (really sweet), Mrs. Bosch, (a very nice teacher). There are two other teachers that I haven't had yet who I am sure I will also like. I like the cooks because they are very nice and make delicious food. The two cooks' names are Mrs. Cook and Mrs. Beamer. I love Lincoln!

Christy Devers

'83

### MAPLE RAISIN CRISPS

1 c. quick rolled oats	1½ tsps. baking powder
¾ c. packed brown sugar	¾ tsp. salt
½ c. vegetable oil	¾ c. raisins
1 egg, beaten	1/3 c. chopped pecans or black walnuts
¼ tsp. maple flavoring	
¾ c. sifted flour	

Combine oats and brown sugar. Stir in oil, eggs and maple flavoring. Sift together flour, baking powder and salt. Add to oat mixture blending well. Add raisins and nuts. Drop by rounded tesaspoons onto greased baking sheet. Makes 3½ dozen.

Oven Temperature: 375°-Cooking Time: 8-10 minutes

Barbara Hutton  
Mother of Jeanne Sisk '83

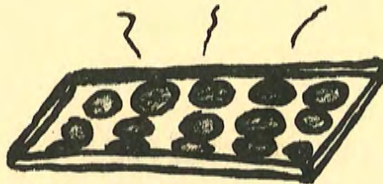
### ORANGE CRISPIES

1 c. shortening	1 egg
½ tsp. salt	1½ tsp. orange extract
1 c. sugar	1½ c. flour

Cream shortening and salt until light and fluffy. Gradually beat in sugar and egg. Blend in orange extract. Then add flour. Mix all ingredients well. Drop onto ungreased cookie sheet 2" apart.

Oven Temperature: 375°-Cooking Time: 10 minutes or until edges are light brown. Let stand for 1 or 2 minutes before removing from cookie sheet. Yield: 4 dozen.

Nancy Graham Dillon  
Mother of Buck '72  
Dale '74  
Daphne '76  
Neal '80



### CRUNCHY GRANOLA COOKIES

1 c. butter or margarine	1½ tsp. soda
2 c. brown sugar	1 tsp. salt
2 eggs	3 c. granola
2 tsp. vanilla	1 c. raisins
2½ c. flour	

Cream sugar, shortening, and eggs together: add flour, soda and salt. Blend well. Stir in granola and raisins. Drop by teaspoonfuls on greased cookie sheet. Yield: 5-5½ doz. Oven Temperature: 350°-Baking Time: 12 minutes.

Ellen Brown Rummel '59

### NO BAKE CHILDREN'S FAVORITE COOKIES

1 c. margarine, softened	2 Tbsp. water
2 c. sugar	2 Tbsp. vanilla
3 c. oatmeal	4 Tbsp. cocoa

Mix all ingredients together. Let kids shape into balls. Roll in sugar. EAT! Yield: 80 small balls.

Patty Welch  
Mother of Ryan '82  
Lisa '85

### BROWNIES

2 small pkgs. of brownie mix (6½ oz. each)	¼ c. water
2 eggs	1 c. chocolate chips
	¾ c. nuts

Mix brownie mix, eggs and water until well blended. Add chocolate chips and nuts. Pour into greased and floured pan. (7" x 11" or 9" x 9")

Oven Temperature: 350°-Cooking Time: 25-30 minutes

Irma Brown  
Secretary 1962-1976

## ZUCCHINI BARS

3/4 c. margarine  
 1/2 c. brown sugar  
 1/2 c. white sugar  
 2 eggs  
 1 tsp. vanilla  
 1 3/4 c. flour

1 1/2 tsp. baking powder  
 1/2 tsp. cinnamon  
 2 c. shredded zucchini  
 1 c. shredded coconut  
 Nuts, optional

Combine all ingredients. Blend well. Pour into a 9"x 13" greased pan.

Oven Temperature: 350°-Cooking Time: 30 minutes

Patty Welch  
 Mother of Ryan '82  
 Lisa '85

## VIENNESE BROWNIES

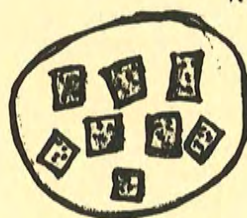
1 8 oz. pkg. cream cheese  
 1/3 c. sugar  
 1 egg  
 1/4 tsp. almond extract  
 2 oz. unsweetened chocolate  
 1/2 c. margarine

2 eggs  
 1 c. sugar  
 3/4 c. flour  
 1/2 tsp. baking powder  
 1/2 tsp. salt  
 Sliced almonds

Combine softened cream cheese, sugar, egg and extract. Melt chocolate and margarine; cool. Beat eggs; add sugar and chocolate mixture. Sift together flour, baking powder and salt; add to chocolate mixture and mix well. Pour half of chocolate batter into a greased 8 inch square pan; spread with cream cheese mixture. Top with remaining batter. Sprinkle or spread with almonds (or walnut halves).

Oven Temperature: 350°-Cooking Time: 45 minutes

Ruth McHenry  
 Mother of Duncan '81  
 Raymie '84



by Duncan McHenry Cook 3

## WALNUT SQUARES

1 egg, unbeaten	$\frac{1}{4}$ tsp. baking soda
1 c. brown sugar, packed	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	1 c. chopped walnuts
$\frac{1}{2}$ c. sifted flour	

Grease an 8 inch square pan. Stir together egg, brown sugar and vanilla. Quickly stir in flour, soda, and salt. Add walnuts. Spread in pan. Bake 350° for 18-20 minutes. The cookies should be soft in center when taken from the oven. Leave in pan. Cut into 2 inch squares. Yield: 16 squares.

Judy Fenton Davis	'60
Mother of Melody	'78
Lori	'79

## PEANUT BUTTER BARS

1 c. crunchy peanut butter	3 eggs
$\frac{2}{3}$ c. soft margarine	1 c. flour, sifted
1 tsp. vanilla	$\frac{1}{2}$ tsp. salt
2 c. brown sugar, packed	1 c. chocolate chips

Combine peanut butter, margarine and vanilla. Beat well. Add sugar; beat. Add eggs, one at a time, beating well after each addition. Blend in flour and salt. Grease a 9" x 13" x 2" baking pan. Bake 350° for 35 min. Remove from oven. Spread chocolate chips over top; let melt. Cool. Then ice.

## PEANUT BUTTER BARS ICING

$\frac{1}{2}$ c. 10X sugar	2-4 Tbsp. milk
$\frac{1}{4}$ c. peanut butter	

Combine all ingredients. Spread over chocolate chips. For a thicker icing, you may double the icing ingredients.

Blanche Middlebrooks	
Mother of Mary Adams	'73
Guy (3rd)	'75
Rebecca (1st)	'75

missy  
Van Dellen



## GERMAN CHRISTMAS COOKIES

$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ small glass of wine,
5 eggs, beaten 5 min.	brandy or whiskey
$1\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ tsp. salt
$1\frac{1}{4}$ lb. sugar (To be creamed with butter)	$2\frac{1}{2}$ tsp. baking powder

Combine all ingredients. Flour board and roll about  $\frac{1}{2}$  inch thick. Cut with cookie cutter and paint top with beaten egg.

Oven Temperature:  $350^{\circ}$ -Cooking Time: 10 minutes or longer

Pat Hardy	
Mother of Mark	'76
Derek	'80

## WELSH COOKIES

$\frac{1}{2}$ lb. margarine	$1\frac{1}{2}$ tsp. vanilla
1 c. white sugar	$\frac{1}{4}$ tsp. salt
3 eggs, added one at a time	1 Box currents
3 c. flour	2 tsp. nutmeg, optional or any other spices
3 tsp. baking powder	

Cream margarine and sugar. Add eggs one at a time. Add the rest of the ingredients. Roll out on a pastry board to  $\frac{1}{4}$  inch thick. Cut with a biscuit cutter or small glass. Bake in an ungreased electric skillet set at  $350^{\circ}$  for approximately 1 or 2 minutes on each side. The cookies should be very light brown on each side.

Mary Paul Jones	
Mother of Wendy	'81
Carrie	'83
Megan	'85

Wendy  
Jones  
4th gr.



## LEMON SQUARES

1 c. butter or margarine      2 c. flour  
½ c. powdered sugar      Pinch of salt

Cut in as pastry. Press down hard into a greased and flour pan, 8"x13"x1".

Oven Temperature: 325°-Cooking Time: 15-20 minutes

While this is baking, mix with a spoon:

4 eggs      6 Tbsps. lemon juice  
2 c. sugar      1 lemon rind, grated  
6 Tbsps. flour      ½ tsp. baking powder

Pour this mixture over baked crust.

Oven Temperature: 325°-Cooking Time: 25 minutes.

Allow to cool before cutting. Sprinkle with powdered sugar or roll squares in powdered sugar.

NOTE: This recipe was given to me by Margaret Cockerill, former principal of Lincoln School.

Louise Lovett Rose      '54  
Wife of Welton      '48  
Mother of Sharon      '74  
Brian      '79

## LOVE COOKIES

1 c. raisins (white)      1 stick margarine  
1 c. sugar      1 tsp. soda  
1 c. water      2 c. flour  
2 tsp. cinnamon      1 tsp. baking powder  
3 Tbsp. cold water

Boil 1st 4 ingredients (raisins, sugar, water, and cinnamon) for 5 minutes. Remove from heat and add margarine. Cool. Add 1 tsp. soda dissolved in 3 Tbsp. cold water. Add flour and baking powder. Grease and flour 1 large cookie sheet. Spread batter thinly on sheet. Bake 375° for 20 minutes. Spread with thin icing before cutting into squares.

Jessie Schilz      '44-'69  
Teacher 2nd and 3rd Grades

## CRUNCHY COOKIES

$\frac{1}{2}$ c. butter	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ c. brown sugar	$\frac{1}{4}$ tsp. baking powder
$\frac{1}{2}$ c. sugar	1 c. oatmeal
1 egg	1 c. corn flakes
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{2}$ c. coconut
1 c. flour	$\frac{1}{2}$ c. nuts, optional
$\frac{1}{2}$ tsp. soda	

Cream butter; add brown sugar, sugar, egg and vanilla. Sift together flour, soda, salt and baking powder; add to creamed mixture. Add oatmeal, corn-flakes, coconut and nuts; mix well. Roll into small balls. Bake on a greased cookie sheet. Yield: 6 doz.

Oven Temperature: 350°-Cooking Time: 10-15 minutes

NOTE: This recipe may be doubled.

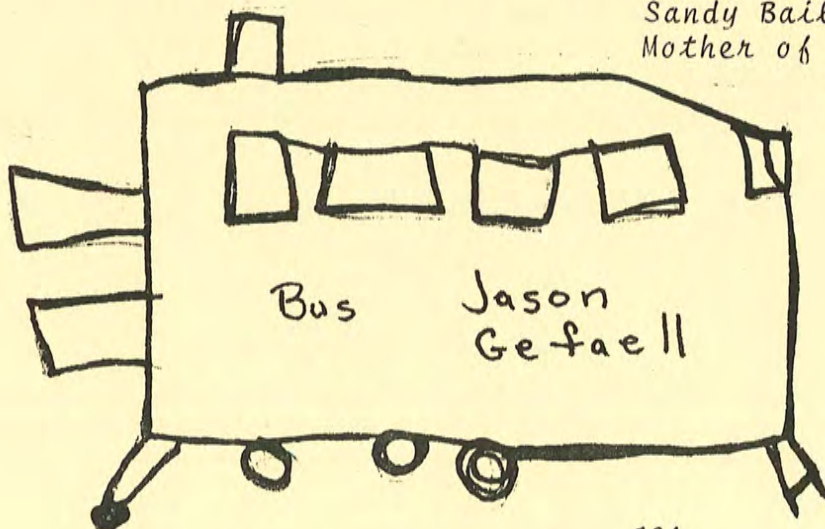
Nancy G. Dillon	
Mother of Buck	'72
Dale	'74
Daphne	'76
Neal	'80

## POOR MAN'S COOKIES

4 Tbsp. cocoa	$\frac{1}{2}$ tsp. vanilla
2 c. sugar	$\frac{1}{2}$ c. peanut butter
$\frac{1}{2}$ c. cream	3 c. graham cracker crumbs
1 stick butter	$\frac{1}{2}$ can coconut
$\frac{1}{8}$ tsp. salt	1 small can pecans

Combine cocoa, sugar, cream, butter and salt. Boil for 1 minute. Remove from heat. Add vanilla, peanut butter, graham cracker crumbs, coconut and pecans. Mix well. Drop from spoon onto waxed paper.

Sandy Bailey	
Mother of Todd	'75
Shannon	'76
Melissa	'78
Lisa	'80
Jennifer	'81



## SUGAR COOKIES

$\frac{1}{2}$ c. margarine	2 eggs, well beaten
$\frac{1}{2}$ tsp. salt	2 Tbsp. milk
$\frac{1}{2}$ tsp. lemon extract	2 c. sifted flour
$\frac{1}{2}$ tsp. nutmeg	1 tsp. baking powder
1 c. sugar	$\frac{1}{2}$ tsp. soda

Combine margarine, salt, nutmeg and sugar. Cream well. Add beaten eggs, milk and lemon extract. Sift flour with baking powder and soda. Add to creamed mixture, blending well. Drop from teaspoon on greased baking sheet. Flatten cookies by stamping with a glass covered with a damp cloth. Sprinkle with sugar or place a nut in the center of each cookie.

Oven Temperature: 375°-Cooking time: 8 to 12 minutes

Caroline Hatcher	'11
Tom Hatcher	'13

## CUCKOO COOKIES

1 $\frac{3}{4}$ c. sifted flour	1 c. sugar
$\frac{1}{2}$ tsp. soda	1 egg
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. cocoa	1 tsp. vanilla
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ c. walnuts, chopped
	Marshmallows, halved

Sift together flour, soda, salt and cocoa. Set aside. Cream shortening and sugar until light and fluffy. Beat in 1 egg. Add flour, alternately with milk, beating well. Add vanilla and walnuts. Drop by teaspoon onto greased baking sheet. Bake 375° for 8 minutes. Top each cookie with a marshmallow half. Bake 4 minutes longer. Cool. Spread with glaze.

## GLAZE

$\frac{1}{2}$ c. cocoa	3 Tbsp. hot water
1 $\frac{1}{2}$ c. 10X sugar, sifted	$\frac{1}{3}$ c. butter, melted

Combine all ingredients. Spread on cookies.  
Yield: 1 cup.

Gracie Nalls	
Mother of Douglas Jr.	'68
Belinda	'69
Delinda May	'70

## OLD FASHIONED SUGAR COOKIES

1 c. white sugar	1 tsp. soda
1 c. butter	2 tsp. cream tartar
2 eggs	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. flour	2 tsp. vanilla

Cream butter, sugar and eggs. Add flour, soda, cream tartar and salt. Mix well. Add vanilla and mix well. Roll on a floured board, not too thin.

Oven Temperature: 400° - Cooking Time: 10 minutes

Hazel Laycock Sommerfeld '16

## CHOCOLATE MINT STICKS

Melt in top of double boiler:  
2 (1 oz.) squares bitter chocolate  
 $\frac{1}{2}$  c. butter

Stir in:  
1 c. sugar  
2 eggs, beaten  
 $\frac{1}{4}$  tsp. peppermint extract

Add:  
 $\frac{1}{2}$  c. flour  
Pinch of salt

Mix thoroughly. Bake in a greased 9" square pan for 25 minutes at 325°. Cool.

## FILLING

Stir until smooth 2 Tbsp. butter and 1 cup 10X sugar and 1 Tbsp. cream.

Spread filling over cooled cake. Refrigerate.

## GLAZE

$1\frac{1}{2}$  (1 oz.) square bitter chocolate  
 $1\frac{1}{2}$  Tbsp. butter

Melt in top of double boiler. Drizzle glaze over cold firm filling, tilting pan back and forth until glaze covers all. Refrigerate or freeze. Keep refrigerated.

Janet Meyers  
Mother of Heather '84

## AN OLD VIRGINIA RECIPE FOR OATMEAL COOKIES

2 eggs, separated	2 c. Quaker Oats
1 c. sugar	2 tsp. baking powder
2 Tbsp. butter	2 tsp. vanilla

Beat the egg yolks to a light lemon color. Add the sugar, butter, oats, baking powder and vanilla. Beat the egg whites until light and fluffy. Fold into the cookie mixture. Drop by very small teaspoonfuls onto a greased cookie sheet, far apart. Lift carefully and promptly from cookie sheet when done, using a broad-bladed knife.

Oven Temperature: 375°-Cooking Time: 10 minutes, maybe-watch carefully.

Serve to your best beau for compliments.

Taken from a cookbook gotten out by The Home Interest Club of Lincoln-Purcellville-Hamilton around 1910.

Jane Brown Gemmill '05  
Great Aunt of:  
Sara Brown '85

## SUGAR COOKIES

3/4 c. shortening (part butter)	1/2 tsp. lemon or 1 tsp. vanilla flavoring
1 c. sugar	2 1/2 c. sifted flour
2 eggs	1 tsp. baking powder
	1 tsp. salt

Measure flour by dip-level-pour method.

Mix the shortening, sugar, eggs, and the flavoring together. Blend the flour, baking powder and salt. Add the flour mixture to the sugar mixture. Chill for one hour. Roll dough 1/8 inch thick on floured board. Cut with cookie cutter. Place on ungreased baking sheet.

Oven Temperature: 400°.- Baking Time: 6 to 8 minutes. Makes approximately 4 dozen.

Georgia Hetherington  
Mother of Colleen '82  
Barbie '78

### MOLASSES CRISP COOKIES

3/4 c. shortening, melt and cool	1/2 tsp. ginger
1/4 c. molasses	Dash of salt
1 c. sugar	2 tsp. baking soda
1 egg	1/2 tsp. cloves
2 c. flour	1 tsp. cinnamon

Combine and beat together all ingredients. Chill for several hours. Form into 1 inch ball and roll in sugar.

Oven Temperature: 375°-Cooking Time: 8 minutes.

Patricia VanDellen	
Mother of Adrian	'82
Janine	'84

### OLD TIME SUGAR COOKIES

1/2 c. butter	1 tsp. vanilla
1 c. sugar	2 c. flour
1 well beaten egg	1 tsp. baking powder
1 Tbsp. cream	1/2 tsp. salt

Cream butter and sugar until light. Add, egg, cream and vanilla. Sift together flour, baking powder and salt. Add to creamed mixture. Chill dough overnight. Roll on floured board until very thin. Cut. Sprinkle with sugar. Place on greased cookie sheet.

Oven Temperature: 300°-Cooking Time: 5 minutes

Pat Hardy	
Mother of Mark	'76
Derek	'80

By  
Roy Thompson  
5th Grade



### KNOX DAINTIES

4 envelopes Knox gelatin	Red and green food coloring
1 c. cold water	(paste or liquid)
1½ c. boiling water	½ tsp. peppermint extract
4 c. sugar	1 tsp. cinnamon extract
¼ tsp. salt	

Soak gelatin in cold water about 5 minutes. Heat sugar, salt and boiling water to boiling point; add softened gelatin and boil for 15 minutes, slowly. Remove from heat and divide into two equal parts. Color one part a delicate red and flavor it with cinnamon extract. Color the other part a delicate green and flavor it with peppermint extract. Rinse two pans, 8"x4", with cold water; pour in candy mixture to a depth of 3/4". Put in a cool place, not refrigerator, for about 12 hours. Cut with a wet knife. Roll in sugar.

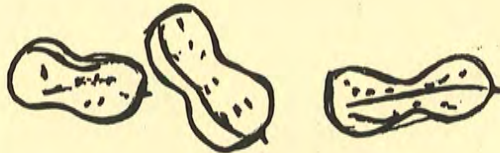
Marion Otley Holcombe '21

### PEANUT BRITTLE

1 c. sugar	1 cube butter (¼ of a stick)
1 c. white corn syrup	2 c. raw peanuts
1 c. hot water	1 tsp. soda, heaping

Mix sugar, corn syrup and hot water together; bring to a boil, stirring frequently until it spins a thread. Remove from heat; add butter and raw peanuts. Return to heat and bring to a boil, stirring constantly until peanuts turn light tan (about 12-15 minutes). Remove from heat; quickly stir in soda. Pour onto a greased cookie sheet; spread out thin. Cool.

Phyllis Thomas Russell '47



## AUNT NETTIE'S CARAMELS

2 c. brown sugar	½ c. butter
1 c. white sugar	1 c. nuts
1 c. cream	4 tsp. vanilla
2 c. milk, heat but do not boil	2 oz. chocolate, if desired
½ c. syrup	

Add brown sugar, white sugar, cream, butter and syrup to warm milk. Cook slowly, stirring constantly to soft ball stage, about 236° on a candy thermometer. Remove from heat. Add vanilla and nuts. Turn at once into a slightly greased pan. When cold, turn block of candy out of the pan so it can be evenly cut into squares with a sharp knife. Wrap each piece in waxed paper.

Beth Welsh Graham	'57
Mother of Tracy	'81
Elizabeth	'83
Mary	'85

## PEANUT BUTTER CANDY

1 c. granulated sugar	2 c. milk
1 Box light brown sugar	1 c. peanut butter
1 tsp. vanilla	

Grease bottom of 9 x 13 inch pan with butter. Mix sugar and milk in medium size pan. Bring to a boil. Cook until it forms a soft ball in cold water. Remove from heat. Add vanilla and peanut butter. Beat with a mixer until it starts to harden. Pour into buttered pan. Let cool. Makes about 3 pounds.

Nancy Wogan	'75
Mother of Jody	'81
Jeff	



*Jeffrey Wogan 4th Grade*

### THREE MINUTE FUDGE

3 c. sugar	1 tsp. vanilla
2 Tbsp. cocoa	1 8 oz. jar peanut butter
1 lump butter	1 8 oz. jar marshmallow creme
3/4 c. milk	

Mix together sugar, cocoa, butter, milk, vanilla and boil for 3 minutes. Add peanut butter and marshmallow creme. Beat until stiff and pour into buttered pan.

Esther Brown	
Wife of Albert	'61
Mother of Amanda	'81
Hilary	'82

### MY FAVORITE CANDIED GRAPEFRUIT PEEL

2 medium grapefruit	1/4 tsp. salt
1 1/2 c. sugar	1 3 oz. pkg. of lemon, lime, or strawberry Jell-o
3/4 c. water	

Score grapefruit peel in 4 lengthwise sections with point of knife. Loosen from pulp with the bowl of a spoon. Remove most of the white membrane from peel. Cut peel into 1/4 inch strips or various shapes with cookie cutter.

Place 2 cups of cut peel in a large pan. Cover generously with cold water. Boil 20 minutes. Drain. Repeat process twice with fresh water each time. Drain thoroughly.

Combine sugar, water, and salt in a 2 qt. saucepan. Cook and stir to dissolve sugar. Add peel; bring to a boil. Simmer for 20 minutes or until peel is just translucent. Gradually add gelatin, stirring over low heat until Jell-o is dissolved.

Remove peel from syrup; drain. Let stand for 20 minutes. Roll in granulated sugar. Let dry on rack for several hours. Store in covered jar.

W. Gordon Welsh	'28
Grandfather of:	
Tracy Graham	'81
Elizabeth Graham	'83
Mary Graham	'85

## HOMEMADE WALNUT FUDGE

3 Tbsp. Hershey's cocoa	1 tsp. vanilla
1½ c. white granulated sugar	¼ stick of margarine
1 Tbsp. milk (or a little more to make it mix)	½ c. walnuts, or to taste

Combine cocoa, sugar, and milk in saucepan and put it on medium heat on top of the stove. Stir occasionally. Cook for approximately 5 minutes. At the end of 5 minutes, to see if it is done, stick a spoon in the pan and then into some cold water. If it gets hard, it is ready to put onto the plate. Mix in vanilla and walnuts; stir and pour onto buttered plate.

Marie Smith  
Grandmother of Bettina '80

## BUCKEYE BALLS

1½ c. creamy peanut butter	1 lb. 10X sugar
½ c. margarine at room temperature	1 6 oz. pkg. chocolate chips
1 tsp. vanilla	2 Tbsp. solid vegetable shortening

Line a baking sheet with wax paper. In a medium size bowl, mix peanut butter, margarine, vanilla and 10X sugar with hands to form a smooth dough. Mixture will be very stiff. Shape dough into balls using 2 tsp. for each. Place on wax paper and refrigerate.

In top of double boiler, over simmering water, (Not Boiling), melt chocolate and shortening. When smooth, pour into a small bowl or measuring cup. Remove peanut butter balls from refrigerator. Insert wooden pick into a ball and dip into melted chocolate so that ¾ of the ball is covered. Return to wax paper, chocolate side down. Remove pick. Repeat with all balls. Refrigerate 30 min. or longer, until chocolate is firm not sticky. Store in plastic container with wax paper between layers. (These resemble the dark-brown glossy chestnuts or Buckeyes).

Sandy Bailey	
Mother of Todd	'75
Shannon	'76
Melissa	'78
Lisa	'80
Jennifer	'81

# VELVET FUDGE

2 c. sugar  
 ½ c. cocoa  
 1 c. milk

3 Tbsps. butter  
 1 tsp. vanilla  
 1 c. broken walnut kernels

Combine sugar, cocoa and milk. Heat and stir until sugar dissolves. Then cook without stirring to 238° or until a little of the mixture forms a soft ball in cold water. Remove from heat; add butter and vanilla. Set aside until lukewarm. Beat until candy begins to hold its shape. Add nuts. Pour into a buttered pan. Cut into squares while still soft.

Jennifer  
 Condon



Grace Fitzgerald Thomas

Mother of:

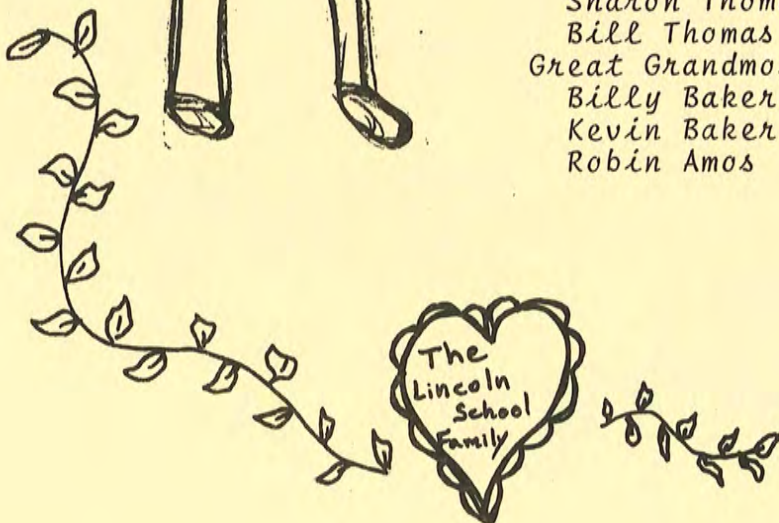
Louise T. Cummings	'39
Jimmy	'41
Myrtle T. Amos	'43
Francis	'45
Phyllis T. Russell	'47
Eddie	'48
Andy	'54

Grandmother of:

Joe Cummings	'56
Marjorie Cummings Baker	'57
Robert Cummings	'58
Jack Cummings	'59
Judy Thomas McKay	'64
James Amos	'57
Bill Amos	'59
John Amos	'61
Sandra Amos Costello	'64
Linda Amos	'66
Terry Thomas Myers	'64
Sharon Thomas Compher	'65
Bill Thomas	'70

Great Grandmother of:

Billy Baker	'74
Kevin Baker	'78
Robin Amos	'82



TREASURED VERSES  
A Teacher's Prayer  
By Carry Cleveland Myers

O God, make me a better teacher...

Help me to understand my pupils, to listen patiently to what they have to say and to answer all their questions kindly. Keep me from interrupting them, talking back to them and contradicting them. Make me as courteous to them as I would have them be to me. Give me the courage to confess my sins against my children and ask of them forgiveness, when I know that I have done them wrong ...

May I not vainly hurt the feelings of my children. Forbid that I should laugh at their mistakes or resort to shame and ridicule as punishment. Let me not tempt a child to lie and steal. So guide me hour by hour that I may demonstrate by all I say and do that honesty produces happiness...

Reduce, I pray, the meanness in me. May I cease to nag; and when I am out of sorts, help me, O Lord, to hold my tongue...

Blind me to the little errors of my children and help me to see the good things that they do. Give me a ready word for honest praise...

Help me to treat my pupils as those of their own age, but let me not exact of them the judgment and conventions of adults. Allow me not to rob them of the opportunity to wait upon themselves, to think, to choose, and to make decisions...

Forbid that I should ever punish them for my selfish satisfaction. May I grant them all their wishes that are reasonable and have the courage always to withhold a privilege which I know will do them harm...

Make me so fair and just, so considerate and companionable to my children that they will have a genuine esteem for me. Fit me to be loved and imitated by my children...

With all thy gifts, O God, do give me calm and poise and self-control.

Submitted by Jessie Schilz  
Former teacher at Lincoln  
Grade School '44-'69



# BEVERAGES

## HOT SPICED TEA

Boil:

2 c. sugar  
2 c. water

1 Tbsp. cloves  
1 stick cinnamon



Add:

1 c. orange juice  
1 c. pineapple juice

$\frac{1}{2}$  c. lemon juice  
2 qts. water

Heat thoroughly.

Patty Welch  
Mother of Ryan '82  
Lisa '85

## TAHITIAN PUNCH

1 can (46 oz) pineapple juice, chilled  
1 can (46 oz) orange-grapefruit juice, chilled  
2 qts. lemon-lime carbonated beverage, chilled  
1 pint lemon or lime sherbet

In a large punch bowl, stir together beverages and juices. Spoon sherbet into bowl. Serve immediately.  
Serves 38.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67 to present



## HOT WEATHER PUNCH

Mix 1 package cherry or raspberry drink mix (Kool-aid) with 1 ½ cups of sugar. Add 1 can of frozen orange juice and 1 large can (#303) of pineapple juice and 1 gallon of water.

Ann Radford  
Mother of Linda '82  
David '84

## MULLED DRINK

1 qt. apple cider	1 tsp. whole allspice
1 pt. cranberry juice	1 stick whole cloves
1 pt. orange juice	3 cinnamon sticks
½ c. sugar	

Mix all ingredients. Heat and serve.

Esther Brown  
Wife of Albert '61  
Mother of Amanda '81  
Hilary '82

## SMOOTHY

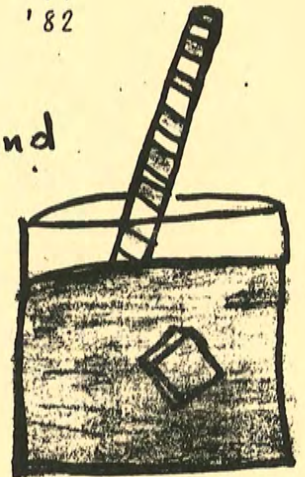
Kids love it and it's so healthy!

1 c. plain yogurt	1 banana
½ c. fresh or frozen fruit (strawberry, raspberry, peaches, blueberry, etc.)	2 tsp. honey

Put all together in a food processor or blender and blend. May also put a few pieces of ice to make it more like a milkshake.

Jean Brown  
Mother of Sara '85

Cleveland  
Ray



### BANANA PUNCH

- |   |  |
|---|--|
| 4 c. sugar                              | 1 12 oz. can frozen lemonade             |
| 6 c. water                              | 6 big ripe bananas, mashed in<br>blender |
| 1 46 oz. can pineapple<br>juice         | 7 28 oz. bottles of ginger ale           |
| 2 12 oz. cans of frozen<br>orange juice |  |

Mix ingredients and chill. Add ginger ale just before serving. Can be served with or without rum. Serves 60.

Nell Meyers  
Grandmother of Heather '84

### HOT CHOCOLATE

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 lb. box hot chocolate mix | 1 6 oz. jar non-dairy creamer |
| 1 c. powdered sugar         | 1 8 qt. box powdered milk     |

Mix and store in a large container. When needed, fill cup  $\frac{1}{2}$  full and add hot water.

Ann Radford  
Mother of Linda '82  
David '84

### MEXICAN CHOCOLATE

- |                             |                           |
|-----------------------------|---------------------------|
| 3 oz. unsweetened chocolate | $\frac{1}{2}$ tsp. nutmeg |
| $\frac{1}{2}$ c. sugar      | $\frac{1}{4}$ tsp. salt   |
| 3 Tbsp. instant coffee      | $1\frac{1}{2}$ c. water   |
| 1 tsp. cinnamon             | 4 c. milk                 |
|                             | Whipped cream             |

In a large saucepan, heat chocolate, sugar, coffee, spices, salt and water over low heat. Stir until mixture is smooth. Heat to boiling. Reduce heat and simmer for 4 minutes, stirring constantly. Stir in milk; heat. Beat with mixer until foamy. Top with whipped cream.

Becky Harwood  
Mother of Chip '75  
Dawn '76  
Aide '67-Present

Recollection is a tricky business; I subscribe to the depressing theory that every time I remember something, what I am remembering is not the actual event, but only the last time I remembered it; so each recollection of 'the same thing' is a little different, altered by later experience. I am fairly sure, for example, that when Mrs. Cockerill's class was visited monthly by the Bible teacher, I did not think, 'Here comes the evangelist.'. In those days, I seem to have taken what came at me; now, I remember that lady's bulging eyes and shrill voice, and am amazed at her fervor. So my recollections are as suspect as anyone's.

For that reason, partly, I do not list on my current resume the impressive fact that I was once president of the Lincoln School Chapter of the L.T.L. You don't know those initials? They stand for Loyal Temperance Legion; thanks to Mrs. Lawrence Taylor, Lincoln's chapter of this young folk's offshoot of the Women's Christian Temperance Union was among the most active in the state.

I began my ascent to the presidency in the third grade, when I was made a minor official: it was my job at the monthly meetings to read aloud a column from the L.T.L. magazine. The column was called "Humpy's Message" and purported to have been written by a camel. Humpy gave sound advice about the vigorous avoidance of cigarettes and alcohol. Once he suggested that we express our disdain for cigarettes by putting our heels on every butt we saw on the sidewalks of our neighborhood. Well, we didn't have any sidewalks, but I suppose we contrived to do the best we could.

An annual activity of the L.T.L., from time immemorial--which is to say, from at least as far back as my father's childhood--was the oratorical contest. Every spring, several of us would memorize poems and brief parables about the evils of drink ('Clear, cold, sparkling water--yet some folks care for beer, etc'), and one by one, we marched to the front of the Meeting House to say our pieces. Medals were awarded. I never won a medal, partly because I was often sitting with Johnny Orrison, creating minor disturbances. Mrs. Taylor once had to request that the judges not take into consideration our having laughed all the way through somebody's recitation. Oh, I remember whose it was, all right, but let it pass.

But despite my failure as a public orator, I found myself, in the fifth grade, learning parliamentary procedure so that I could conduct meetings of the L.T.L. It was a painful time; I had an agenda, but I had the notion that if I were any good, I wouldn't need an agenda; so I tried to carry on without looking at it, and often became hopelessly mired. Mrs. Taylor prompted softly from the front row, which only added to my discomfiture. Some way, we carried on our work.

In the sixth grade, I conceived the notion that grade school was too early a time to sign a pledge never to touch alcohol or tobacco as long as I should live; and so I asked permission to resign from the L.T.L. Signing the pledge was a requirement for membership, but Mrs. Taylor decided to let me stay aboard as some sort of honorary member, unpledged. Thus began my hard descent toward ruin, devastation, and the gutter.

Henry Taylor '55

### HOT TOMATO TODDY

1 can tomato soup	$\frac{1}{4}$ tsp. marjoram
1 can beef bouillon	$\frac{1}{4}$ tsp. thyme
1 can water	

Mix contents and heat. Simmer and serve as a hot appetizer.

Sara Potts	
Wife of Robert	'46
Mother of Michael	'70
Susan	'71
Timothy	'77

The school building was at the edge of a small forest and a splendid apple orchard. Near the orchard was a pump-source of water for the school. Upon one occasion I was finishing a cup of water-much too rapidly, (for one must never be tardy), when an older student, Bob Pancoast I think, said, 'Take your time, sister, Take your time.

Margery Janney Hughes



Lincoln  
Community  
League

### RUSSIAN TEA MIX (SPICED TEA)

$\frac{1}{2}$ c. instant tea	$\frac{1}{4}$ tsp. ground cloves
1 c. sugar	$\frac{1}{2}$ tsp. cinnamon
1 c. Tang	1 3 oz. pkg. lemonade mix

Mix all ingredients together and store in a dry container. Use  $1\frac{1}{2}$  to 2 tsp. per cup of boiling water.

Janie Ritchie  
Kindergarten Teacher '75-present

### EASY PUNCH

Combine:

1 qt. bottle gingerale, chilled  
1 46 oz. can of pineapple/grapefruit juice, chilled

Add:

1 ice ring made of lemonade.

Joan Devers	
Mother of Terry	'73
Scott	'74
Christy	'83
Debbie	'85

### RUSSIAN TEA

6 c. boiling water	$\frac{1}{2}$ c. Tang or Start
3 teabags	$\frac{1}{2}$ c. sugar
1 Tbsp. cloves	$\frac{1}{4}$ c. Realemon
1 stick cinnamon	

Steep teabags, cloves and cinnamon in boiling water for about 5 minutes. Remove teabags and spices. Add Tang or Start, sugar and Realemon. Makes a delicious spiced tea.

Jean Brown  
Mother of Sara '85

## BANANA FRUIT PUNCH

4 c. sugar	2 12 oz. cans frozen orange juice
6 c. water	
1 46 oz. can pineapple juice	1 12 oz. can frozen lemonade
	5 very ripe bananas
	Lemon-Lime soda

Dissolve sugar in water. Add thawed concentrated juices and the pineapple juice. Blend bananas and some of the juice in the blender. Mix everything well. Ladle into freezing containers. Freeze. Approximately 4 hours before serving, put punch base into refrigerator. (It is ready when it is mush consistency-use own judgment on time needed to partially thaw.) Use equal amount of punch base to lemon-lime soda in punch bowl.

Yield: 8-12 oz. glasses from 1 qt. frozen mixture or 30 servings from punch bowl.

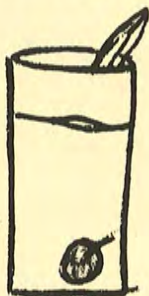
Janette Palmer Thone '64

## TOMATO JUICE

1 gallon whole tomatoes	1 tsp. sugar
1 tsp. salt	1 tsp. lemon juice

Wash and quarter tomatoes. Blend in blender at No.3 speed. Put juice through colander and bring to a boil. Add salt, sugar, and lemon juice. While boiling hot, put into hot, sterilized jars and seal.

The pulp left in the colander can be made into tomato paste.



By Erin Maher  
4th Grade

Mrs. Moncure Lyon  
Grandmother of:

Kassie Kingsley	'56
Adele Chatfield-Taylor	'57
Wayne Chatfield-Taylor	'59
Mary Owen Psillas	'60
Moncure Chatfield-Taylor	'66
Constance Chatfield-Taylor	'67
Tina Westenbaker Gates	'66
Great Grandmother of:	
George Kingsley	'81
Arch Kingsley	'82



from a student  
grade unknown



By a  
Lincoln Student

# PICKLES, RELISHES, AND PRESERVES

## BREAD AND BUTTER PICKLES

1 gal. cucumber slices	5 c. sugar
8-10 med. onions, sliced	2 Tbsp. mustard seed
$\frac{1}{2}$ c. salt	1 tsp. whole cloves
Ice	1 tsp. celery seed
5 c. vinegar	1 tsp. tumeric

Pour  $\frac{1}{2}$  cup salt over cucumber and onion slices. Cover with ice; let stand for 3 hours. Drain.

Combine vinegar, sugar, mustard seed, cloves, celery seed and tumeric, and boil. Add vegetables. Heat to boiling point, but do not boil. Pack in sterilized jars. Seal.

Mary H. Presgraves '28

## GREEN TOMATO PICKLE

1 peck tomatoes, green	$\frac{1}{2}$ oz. of ginger
12 onions	2 oz. tumeric
2 Tbsp. dry mustard	2 oz. celery seed
1 oz. ground cloves	$\frac{1}{4}$ lb. or 4 oz. white mustard seed
$\frac{1}{2}$ oz. of black pepper	$1\frac{1}{4}$ -2 lb. brown sugar
$\frac{1}{2}$ oz. of allspice	Good apple cider vinegar

Cut the green tomatoes into thin slices and sprinkle with salt. Put tomatoes in something like a collendar that water will drain from, put a weight on them, and let them stand for 24 hours. The next day, slice the onions and mix with the tomatoes. Mix all the spices and brown sugar together. Layer the spice mixture and the onions and tomatoes in a kettle again and again until all are in, then cover with the vinegar and let boil gently until tomatoes look clear, usually 2 or 3 hours. Put in sterilized jars and seal.

Mrs. Moncure N. Lyon  
Great-Grandmother of:  
George Kingsley '81  
Arch Kingsley '83

## PICKLED ONIONS

Onions, enough for 2-3 qts. depending on size	3 Tbsp. ground ginger
2 pints vinegar	Cinnamon stick
1½ tsp. cloves	1½ tsp. allspice
Peppercorns to taste	Bay leaf
1 Tbsp. salt	Salt (for overnight)

Select medium to small sized onions. Clean, dry and salt overnight. Then place in jars.

Combine vinegar, cloves, peppercorns, salt, ginger, allspice, cinnamon stick and bayleaf. Cook for 5 minutes. Pour, boiling, over onions in jars. Seal.

Pat VanDellen  
Mother of Adrian '82  
Janine '84

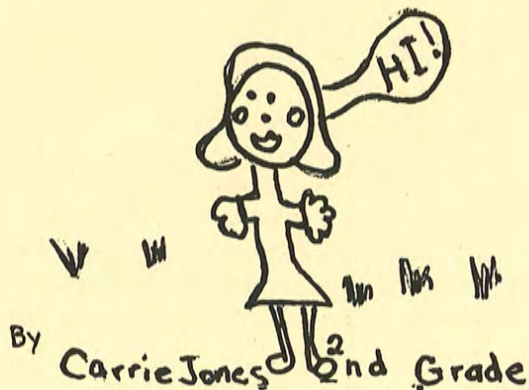
## HOMEMADE DILL PICKLES

1 qt. vinegar	1 clove garlic per jar
3 qts. water	1 piece of dill per jar
¼ c. salt	1 gal. cucumbers

Slice cucumbers lengthwise. Place in jars. Boil vinegar, water and salt. Pour over cucumbers. Add garlic and salt. Seal.

NOTE: Repeat brine, if necessary.

Brenda Titus  
Wife of Larry '62  
Mother of Tommy '83  
Kim Potts '80



## DILL PICKLES

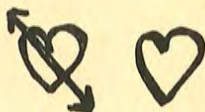
For each quart of cucumbers 3" or 4" long:

3-4 heads of fresh dill or	2 c. water
$\frac{1}{2}$ tsp. dill seed	1 c. vinegar
1 tsp. mustard seed	1 Tbsp. pickling salt

Wash 1 quart of 3" or 4" cucumbers and pack them loosely in hot jars, adding the dill and mustard seed and leaving  $\frac{1}{2}$ " head space. For each quart, combine 2 cups of water, vinegar and pickling salt, and bring to boiling point. Pour hot liquid over the cucumbers. Adjust lids. Process in boiling water bath for 20 min.

India Clark

Teacher 1st Grade '54-'73



## "TO PRESERVE A HUSBAND"

An old pioneer "receipt" telling early brides how to "Preserve a Husband". It goes like this:

"Be careful of your selection. Do not choose too young and take only such varieties as have been raised in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire time and thought to preparation for domestic use.

"Some insist on keeping them in a pickle, while others are constantly keeping them in hot water. But even poor varieties may be made sweet, tender and good by garnishing with patience, well sweetened with smiles and flavored with kisses to taste.

"Wrap them well in a mantle of charity-keep warm with a steady flow of devotion, and serve with peaches and cream.

"When thus prepared, they will keep for years."

Taken from a cookbook called "Cooking in Wyoming".

Janie Ritchie

Kindergarten Teacher

'75-Present



## BREAD AND BUTTER PICKLE

1 gallon cucumbers, sliced very thin with peel on	$\frac{1}{2}$ c. coarse salt
8 medium onions, sliced	$2\frac{1}{2}$ c. white vinegar
2 large sweet green or red peppers, sliced	$2\frac{1}{2}$ c. sugar
1 c. water	1 Tbsp. mustard seed
	$\frac{1}{2}$ tsp. ground tumeric
	$\frac{1}{2}$ tsp. whole cloves

Slice cucumbers into paper-thin slices, leaving peel on. Slice onions and peppers into rings. Dissolve coarse salt in water and pour over cucumbers, onions, and peppers. Put 1 quart crushed ice on top of vegetables and let stand for 3 hours, weighted down with a plate. Drain vegetables. Combine sugar, vinegar and spices and bring to a boil. Add vegetables and heat to boiling point, but Do Not Boil. Fill jars and seal.

Barbara Hutton  
Mother of Jeannie Sisk '83



## CUCUMBER PICKLE

14 cucumbers about 2"  
thick and 4" long  
1 qt. vinegar  
8 c. sugar

$\frac{1}{2}$  of 1 oz. pkg. of  
pickling spice  
2 tsp. salt, scant

Pour boiling water over cucumbers and let stand in water until the next day. Do this for four days. The fifth morning, drain and slice cucumbers  $\frac{1}{2}$ " thick. Make syrup of the vinegar, sugar, pickling spice and salt. Bring to a boil and pour over cucumbers and let stand until following day. Drain syrup, boil again, and pour over cucumbers. Do this for three days. On the ninth day, bring syrup to a boil and drop in the cucumbers. Bring to a boil again. Pack in hot, sterilized jars and seal.

Pat Pearson  
Teacher 2nd Grade '70-Present

## NONI'S ZUCCHINI PICKLES

4 qts. sliced medium  
zucchini  
6 med. white onions  
3 cloves garlic  
1 green pepper  
1 sweet red pepper

$\frac{1}{3}$  c. salt  
3 c. white vinegar  
5 c. sugar  
 $1\frac{1}{2}$  tsp. tumeric  
 $1\frac{1}{2}$  tsp. celery seed  
2 Tbsp. mustard seed

Slice zucchini very thin, add sliced onions and thinly sliced peppers. Add salt and cover with ice. Let stand for 3 hours. Drain. Combine remaining ingredients and add drained zucchini mixture. Heat to boiling. Pour in jars and seal. Yield: 8 pints.

You may substitute cucumbers for zucchini.

Patty Duvall  
Mother of Tracy '84

Virginia  
Galey

Try  
Lincoln for  
the best of  
everything

## TOMATO CATSUP

4 qts. tomatoes  
2 c. vinegar  
1 Tbsp. red pepper  
2½ Tbsps. salt

2 Tbsps. mixed pickle spice  
1 Tbsp. ground mustard  
3 c. sugar  
1 Tbsp. cinnamon

Combine all ingredients and boil one hour. Put through sieve. Put back over heat and thicken with 3 heaping Tbsps. of cornstarch, moistened with vinegar, and boil 10 more minutes. Put in jars and seal. A liquid will rise to top of catsup as it sets. When you open the jar to use the catsup, pour off this liquid.

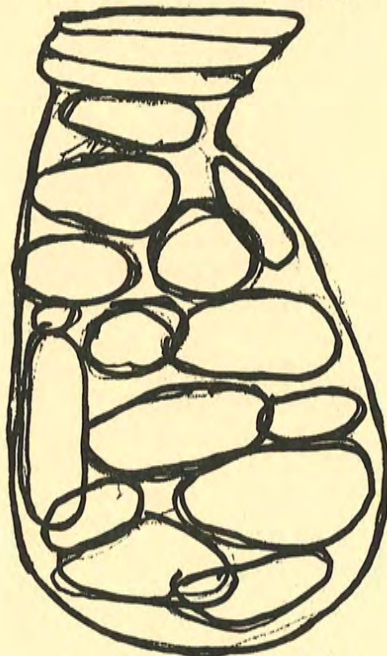
May Dowden  
Mother of David '80

## DILL PICKLE

7 lbs. cucumbers  
12 stalks fresh dill or  
dill weed  
1 pint vinegar

1 c. salt  
2½ quarts water  
12 grape leaves

Pack cucumbers in jars with leaves and dill. Heat vinegar, salt and water. Pour over cucumbers and seal jars. Yield 6 or 7 quarts.



Jean Marie Sutula  
1st Grade

May Dowden  
Mother of David '80



Sean  
Whitson

## RELISH

3 pts. chopped red tomatoes    3 red pepper, chopped  
3 pts. chopped green to-    3 green pepper, chopped  
matoes

To the chopped tomatoes and peppers, add  $\frac{1}{2}$  cup of salt; let stand for 1 hour, then drain.

Add:

1 scant qt. chopped onion     $\frac{1}{2}$  tsp. cinnamon  
1 bunch celery, chopped     $\frac{1}{2}$  tsp. ground cloves  
5 c. vinegar     $\frac{1}{2}$  c. mustard seed  
5 c. sugar

Bring to a boil, cook  $\frac{1}{2}$  hour or until tender, seal in clean hot jars. Makes about 9 pints.

Carol McComb  
Mother of Kathy    '82

## SWEET DILL PICKLES

1 gal. cucumbers    Fresh dill  
 $\frac{3}{4}$  c. salt    Clove of garlic  
1 pint vinegar    1 pint vinegar  
1 Tbsp. alum    1 pint water  
3 pints water    4 cups sugar  
1 tsp. tumeric

Slice cucumbers in strips. Cover with boiling salted water. Let stand overnight. The next morning, drain cucumbers. Combine together 1 pint vinegar, alum, 3 pints of water, and tumeric. Add cucumbers and simmer for 1 hour. Do Not Boil.

Put a sprig of dill and a clove of garlic into each quart jar. Drain cucumbers. Add to quart jars. Combine 1 pint vinegar, 1 pint water and 4 cups of sugar; mix and bring to a boil. Cover cucumbers in jars. Seal.

Geraldine James  
Wife of Robert    '29

# RELISH

4 qts. cabbage  
2 qts. green tomatoes  
1 pt. onions  
3 or 4 peppers  
2 red peppers  
3 or 4 lbs. white sugar

2 qts. vinegar  
2 Tbsps. salt  
2 Tbsps. white mustard  
1 box mixed pickle spices  
(tied in cloth)  
1 Tbsp. tumeric, add at end  
(see instructions)

Mix all together and cook until tender. Then add tumeric. Cook a little longer and seal in jars.

Isabel Whirley

Mother of:

Lewis	'43
Dorothy W. Grow	'45
MaryLou W. Campbell	'51
Barbara W. Cochran	'55
William	'59

Grandmother of:

Edward Cook	'64
Sharon Whirley Gray	'66
Betty Jo Cook Harlow	'69
Sharon Campbell Kelley	'69
David Campbell	'70
Tracie Whirley	'74
Allen Cochran	'76
Patty Cochran	'78

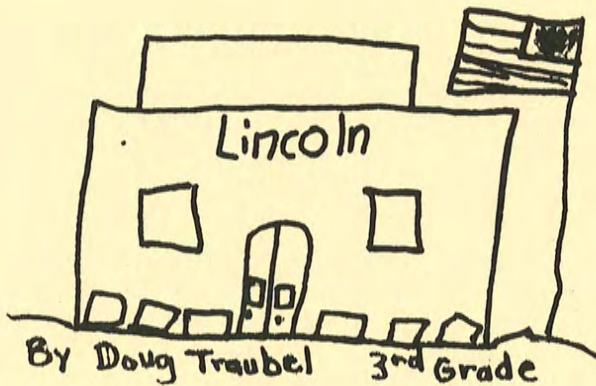
Also Mother of

Helen W. Cook

Beloved Cook of Lincoln

Grade School '41-'52

'69-Present



John  
Robert  
Moscarillo



Soccer  
Ball

## CHUNK PICKLES

1 gal. cucumbers, chunks	1 tsp. allspice
$\frac{1}{2}$ c. salt	1 tsp. dry mustard
Boiling water	1 tsp. mustard seed
3 c. sugar	1 tsp. celery seed
3 c. vinegar	$\frac{1}{2}$ tsp. tumeric
1 c. water	2 Tbsp. mixed pickling spice

Combine cucumber chunks and salt. Cover with boiling water; let stand overnight. Drain.

Combine remaining ingredients; bring to a boil. Add cucumbers. When boiling point is reached, remove from heat. Can and seal.

Mary H. Presgraves '28

## MISS HELEN'S PEACH DELIGHT

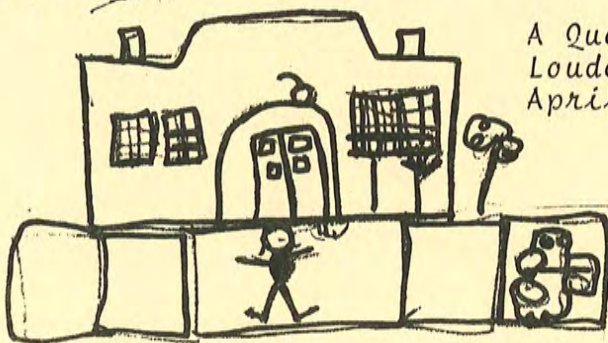
Prepare as much peach delight as desired, using the following proportions:

1 c. fresh peach pulp, mashed fine	1 c. sugar
	1 tsp. vinegar

Combine in kettle; cook hard, stirring well for 10-15 minutes. Seal in hot sterilized jars for storage or keep in refrigerator if it is to be served within a week or 10 days.

Miss Helen Brown '00-'05  
Great-Aunt of  
Sara Brown '85

The operetta given by the Grade School at the lower meeting house on Friday night was again a success. A good sum was realized for the benefit of the Community League.



A Quote from Lincoln News  
Loudoun Times Mirror  
April 22, 1926

## WATERMELON PICKLES FROM THE BROWNS OF OAKLAND GREEN

Soak the cut-up rind in salt water (1 c. salt to 4 qts. water.) overnight. Drain it.

Boil gently for 10 minutes in alum water (2 tsps. powdered alum to a quart of water). Drain and rinse in ice water.

Boil in clear water 10 or 15 minutes. Drain and put in ice water again. Drain well.

Then for each pound of rind allow:

1 c. water  
1 c. vinegar  
2 c. sugar

3 inches stick cinnamon  
Cloves  
Ginger root

Tie spices in bags and boil until the syrup is fairly thick. Add rind and cook until tender. Seal in jars.

Serve on all festive occasions.

Jane Brown Gemmill '00-'05  
Great Aunt of Sara Brown '85

"Watermelon Pickle is so fondly expected for family gatherings that if the hostess doesn't have it someone will bring a jar. Three or four family members make it every year and my sister Helen went to Winchester in the 1960's to get the kind of melon rind she liked best for the pickle. The recipe is old and troublesome, but the results are worth it."

## STRAWBERRY PRESERVES

1 qt. strawberries  
Boiling water  
Cold water

4 c. sugar, divided  
2 Tbsp. lemon juice

Wash berries in colander. Dip in pan of boiling water quickly and then in cold water. Put berries in a large cooking pot. Add 2 cups of sugar and lemon juice. Bring to a rolling boil for 4 minutes. Add 2 more cups of sugar and boil another 4 minutes. Pour into a shallow glass dish. Let stand at least 3 days, stirring occasionally. Cover lightly with a tea towel. Put in jars. Seal with paraffin.

Louise Tillett Brown  
Wife of William Holmes '00-'05  
Grandmother of Sara '85

## GRAPE CONSERVE

6 lbs. purple grapes  
4 lbs. sugar

$\frac{1}{2}$ -1 lb. English walnuts  
1 lb. seeded raisins

Pulp grapes. Boil pulp slightly. Strain pulp through sieve. Add chopped raisins and chopped nuts. Add sugar and grape skins. Cook all this together for 15 min.- $\frac{1}{2}$  hr. or until thick. Stir well so as not to burn. Do not cook too long or it will be too thick. When cool, seal tightly. Yield; about 14 glasses.

This is truly a delicious conserve.



Ethel J. Reid  
Teacher '16-'23

Gina Puleo

## GRAPE SPREAD

1 qt. grapes (not too ripe) picked from stems.  
Wash and drain well.

Add: 3 c. sugar and 3 Tbsp. water.

Put on fire and while heating, mash well. Continue mashing until it reaches boiling point. Boil briskly for 10 minutes. Sieve and put in glasses.

Nellie Duvall Brown of  
Oakland Green  
Family of Sara Brown '85

## HISTORICAL RECALL

Our beloved principal, Miss Sarah Cox, often remarked that when the wind blew, it made her mad. My brother, Les Brown, would warn us all of her humor by saying-"Beware of the March winds."

Mary Ellen Brown Baker '28

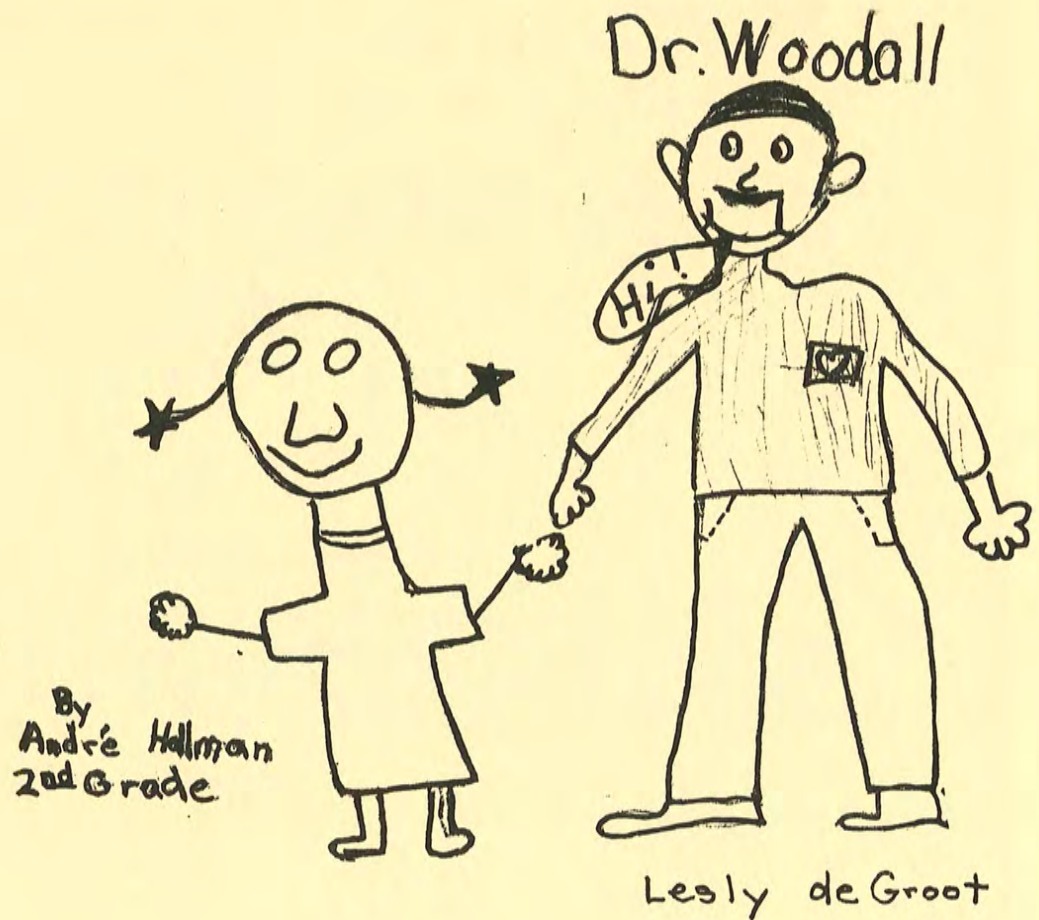
## PEAR AMBER MARMALADE

2 oranges  
9 c. diced pears  
4 Tbsp. lemon juice

2 c. cut-up pineapple, drained  
1 8 oz. bottle maraschino  
cherries, cut up  
Sugar

Wash and remove peel from oranges. Add 1 quart of water to peel and boil 5 minutes. Drain and discard water. Add another quart of water and boil 5 minutes and discard water. Grind the peel and the peeled oranges together. Wash, peel and remove the core of the pears and cut into small pieces. Combine oranges, pears and pineapple. Measure. Add  $\frac{1}{2}$  as much sugar as fruit. Add lemon juice and mix thoroughly. Cook until almost thick (about 40 minutes) stirring occasionally. Add cherries and cook 5 minutes longer. Pour into sterilized jars and seal while hot.

Pat Pearson  
Teacher 2nd Grade '70-Present



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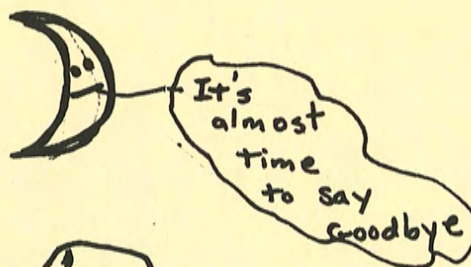
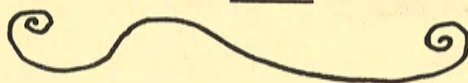
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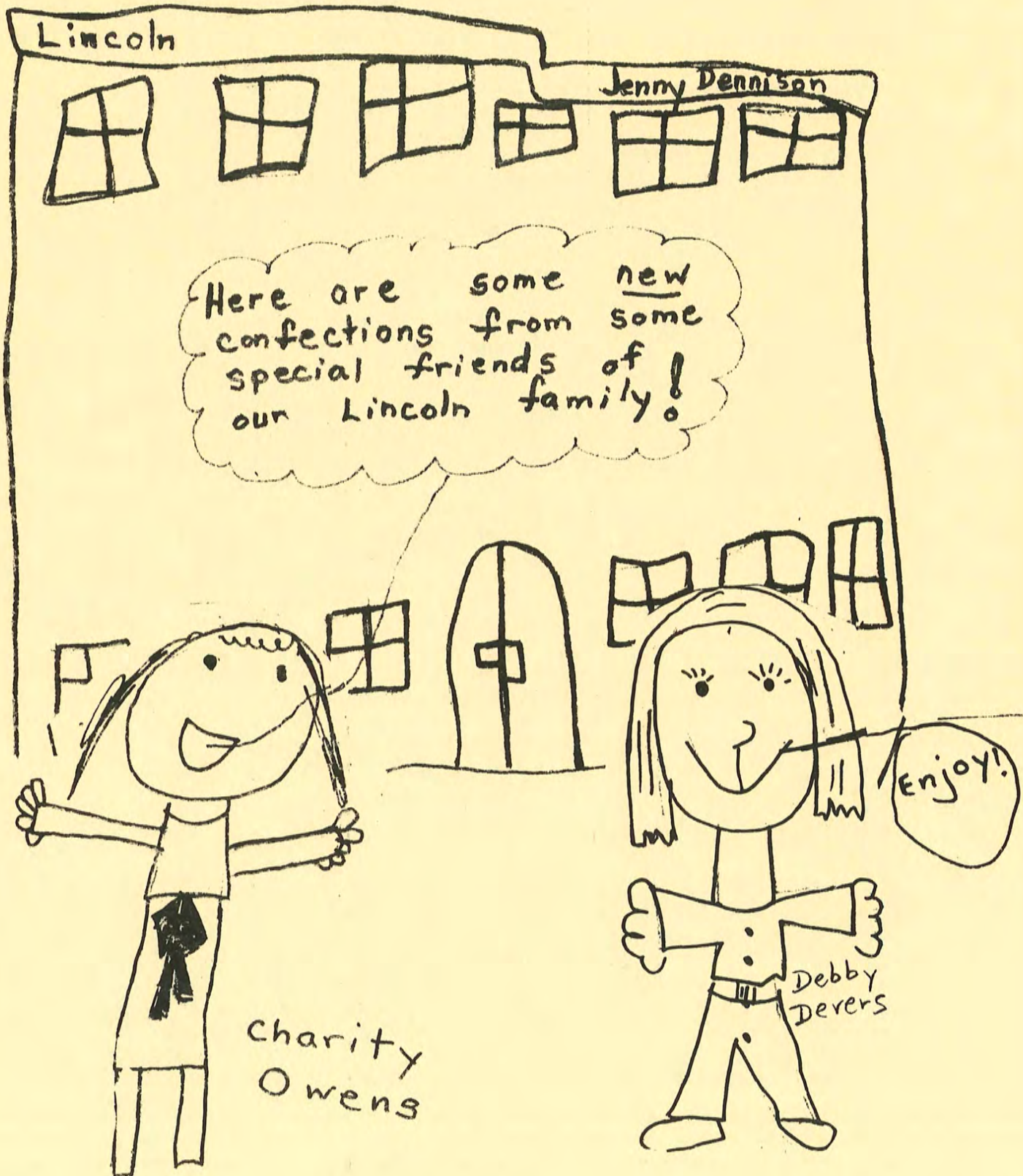
NOTES



Jennifer Condon



Scott Gilmore



## EGYPT FARM'S EGYPTIAN SHEET CAKE

2 c. flour	½ c. sour milk
2 c. sugar	2 eggs, well beaten
2 sticks of margarine	1 tsp. baking powder
1 c. water	1 tsp. baking soda
4 Tbsp. cocoa	1 tsp. vanilla

Combine flour and sugar. Melt margarine and add water and cocoa. Combine this mixture with flour and sugar. Add the sour milk and mix thoroughly. (Milk can be made sour by adding 1 teaspoon of vinegar.) Add the eggs, baking powder, baking soda and vanilla. Place in a greased and floured sheet cake or cookie sheet pan.

Oven Temperature: 400°-Cooking Time: 12 minutes

## ICING

1 1 lb. box 10X sugar	2 Tbsp. cocoa
1 tsp. vanilla	Enough milk to make spreading consistency
2 Tbsp. margarine	

NOTE: You can leave the cocoa out of the cake and icing to make a white cake and mix in coconut for icing. This is a great recipe to play around with...Never fail cake.

Elaine Hottel	
Mother of Hannah	'75
Joey	'82

## OLD FASHION DARK CHOCOLATE CAKE

4 sq. unsweetened chocolate	½ stick of margarine
2 c. milk	2 c. sugar
2 eggs	1 tsp. vanilla
2 c. flour	2 tsp. baking soda
¼ tsp. salt	

Melt chocolate and margarine in milk until chocolate melts and is well mixed. Cool to lukewarm. Place chocolate mixture in mixing bowl. Add eggs, sugar and vanilla; mix well. Sift flour, soda and salt. Add gradually to above mixture until all the flour is added. Pour into greased and floured pans, either two 9" pans or one 10" tube pan. Bake. Frost with your favorite frosting or serve plain.

Oven Temperature: 350°-Cooking Time: 35 minutes-layer pan  
45-50 minutes-tube "

Rosalie Reed	
Wife of Bedford	'50

## OATMEAL CAKE

1½ c. boiling water	2 eggs
1 c. quick oatmeal	1½ c. flour, sifted
½ c. margarine	1 tsp. salt
1 c. sugar	1 tsp. cinnamon
1 c. brown sugar	1 tsp. baking soda

Combine boiling water, oatmeal and margarine in a bowl. Cover and let stand for 20 minutes. Add sugars and eggs; mix. Sift together dry ingredients and add to sugar mixture. Blend well. Pour into 9x13" pan and bake. Frost with cream cheese frosting.

Oven Temperature: 350° Cooking Time: 35 minutes.

Rosalie Reed  
Wife of Bedford '50

## LIME BREAD A TANGY POUND CAKE

1 c. melted butter	¼ c. lime juice
6 large eggs	¾ c. milk
3 c. flour	1 c. nuts, chopped
1 tsp. salt	½ tsp. vanilla
2 lime rinds, grated	3 tsp. baking powder

Grease and flour two 9x5" pans. Preheat oven to 350°.

Cream butter and sugar; add eggs, one at a time, beating well. Combine dry ingredients and add alternately with liquids to creamed mixture, beginning and ending with dry ingredients. Add vanilla. Fold in nuts. Pour into the prepared loaf pans. Bake. Remove from oven and glaze.

Oven Temperature: 350° - Cooking Time: 50-60 minutes or until done.

## GLAZE

½ c. lime juice	¾ c. + 1 Tbsp. sugar
-----------------	----------------------

Strain lime juice and add to sugar. Bring to a full rolling boil. Let cool. Spoon over hot bread in pan. Cool for 10 minutes. Remove from pans. Do not slice for 24 hours.

NOTE: This bread freezes beautifully and will improve with age. Delicious by itself or served with strawberries or with whipped cream.

Dee Gordon  
Mother of Scott '81  
Holly '85

## COLONIAL INN CAKE

4 egg whites  
 $\frac{1}{2}$  c. sugar  
 4 egg yolks  
 $\frac{1}{2}$  c. sugar  
 $\frac{1}{4}$  c. water  
 1 tsp. vanilla  
 1 Tbsp. sugar

2 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
 1 c. cake flour  
 $\frac{1}{4}$  c. finely chopped almonds  
 1 pkg. ( $3\frac{1}{4}$  oz.) instant vanilla  
 pudding and pie filling  
 1 c. chilled whipped cream

Beat the egg whites until foamy using a small bowl. Gradually beat in  $\frac{1}{2}$  cup of sugar. Beat until stiff and glossy.

Beat egg yolks until light using a large bowl. Gradually beat in  $\frac{1}{2}$  cup of sugar, water and vanilla. Add flour, baking powder and salt. Beat  $\frac{1}{2}$  minute at low speed, then for 2 minutes at high speed.

Carefully fold a small amount of egg yolk mixture into the egg whites. Fold egg whites into egg yolks. Pour this mixture into 2 greased and floured  $9 \times 1\frac{1}{2}$ " pans. Sprinkle 1 Tbsp. sugar and chopped almonds on one layer. Bake and cool.

To make the filling, use directions according to package, using pudding instruction. Beat cream in chilled bowl. Split the cake layers. Fill 3 layers with the pudding and cream mixture. Top with the sugar layer and garnish with almonds. Refrigerate no longer than 24 hours

Oven Temperature: 325°

Cooking Time: 30 minutes

Susan Condon

Mother of: Kim '82  
 Jennifer '85

Danyelle  
 Gardner



\$10 FRUIT PIE

$\frac{1}{2}$  c. sugar  
 $\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  c. milk

$\frac{1}{2}$  stick margarine  
 $1\frac{1}{2}$  tsps. baking powder  
 2 c. fruit sweetened to taste

NOTE: Cherries, raspberries, peaches, blackberries, apples are good in this recipe. Or you might want to experiment with others.

Melt the margarine in a casserole dish. Pour on top of this a batter made with the sugar, flour, milk and baking powder. (No eggs or salt are used.) Bring the fruit to a boil. Pour the hot fruit on top of the batter. Bake. Serves 4.

Oven Temperature: 370°

Cooking Time: 25 minutes

Pat Butt

Wife of Robert Butt

Division Superintendent of Schools '69-

### STRAWBERRY CANDY

1 6 oz. pkg. strawberry gelatin	1 c. pecans, chopped 1 tsp. vanilla
3/4 c. sweetened condensed milk	4 1/2 oz. red sugar Slivered almonds
1 c. Angel Flake coconut	Green food coloring

Mix together jello, milk, coconut, pecans and vanilla.  
Chill until hard. Mold into the shape of a strawberry.  
Roll in red sugar.

For stems: Use slivered almonds soaked in diluted  
green food coloring. Let dry overnight.

Elaine Hottel  
Wife of Joe '56  
Mother of Hannah '75  
Joey '82

### DIVINITY CANDY

2 2/3 c. sugar	2 egg whites
2/3 c. light corn syrup	1 tsp. vanilla
1/2 c. water (use 1 Tbsp. less water on humid days)	2/3 c. nuts, chopped

Combine sugar, syrup and water in a 2 qt. saucepan.  
Stir constantly over low heat until sugar is dissolved.  
Then cook, without stirring, to 260° on candy thermometer  
or until a small amount of mixture dropped in cold water  
forms a hard ball. Remove from heat.

Beat egg whites until stiff. Continue beating while  
pouring hot syrup in a thin stream into egg whites. Add  
vanilla. Beat until mixture holds its shape and becomes  
slightly dull. (Mixture may be too stiff for electric  
mixer.) Fold in nuts. Drop mixture from tip of buttered  
spoon onto waxed paper.

Yield: 4 dozen candies.

Irene Myers Cromwell '71

## CURRIED FRUIT

1 1 lb. can sliced peaches	4 Tbsp. butter
1 1 lb. can apricots	3/4 c. brown sugar
1 1 lb. can pineapple chunks	3/4 c. chopped pecans
1 1 lb. can sliced pears	4 tsps. curry powder
1 11 oz. can mandarin oranges	1 tsp. nutmeg
1 small can maraschino cherries	

Drain fruit. Melt butter and blend in nuts, sugar, nutmeg, and curry powder. Place drained fruit in a 9x13 inch pan and pour butter mixture over the fruit.

Oven Temperature: 325° Cooking Time: 1 hour.



Elaine Hottel	
Wife of Joe	'56
Mother of Hannah	'75
Joey	'82

Nancy Griffith

## APPLE PUDDING

3 medium sized apples	2 Tbsp. butter
1 3/4 c. sugar	1 tsp. baking powder
1/2 c. hot water	1 tsp. salt
1 tsp. cinnamon	1 beaten egg
1 c. flour	



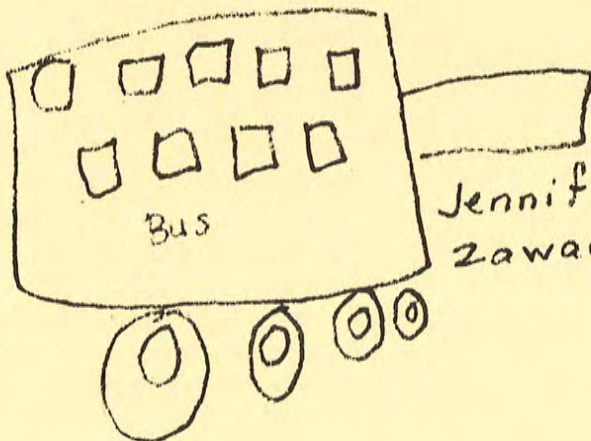
Jeannie Sisk

Slice apples and place in a baking dish which has a cover. Combine 3/4 cup of the sugar with the hot water and cinnamon and pour over sliced apples. This mixture will be covered with a batter.

To make the batter, combine the remaining 1 cup of sugar, flour, butter, baking powder and salt; add the beaten egg and blend well. This batter will be stiff.

Spread the batter over the fruit mixture. Cover with a tight fitting lid and bake.

Oven Temperature: 350° Cooking Time: 45 minutes.



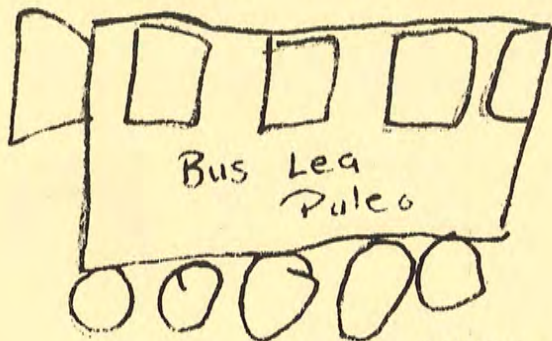
Jennifer  
Zawacki

Barbara Hutton	
Mother of Jeannie Sisk	'83
Robert Jr.	'86

## FRICASSLE CHICKEN-JAMAICAN STYLE

1 4 lb. frying chicken, cut in pieces	1 clove of garlic, crushed
Lime juice to taste	1 sprig of thyme
2 large tomatoes, chopped	Salt and pepper to taste
2 large onions, chopped	2 Tbsp. butter
1 stalk spring onion, chopped	4 oz. oil
	2-3 cups water

Wash chicken; wipe dry. Rub with lime juice and oil and place in a large bowl. Add tomatoes, onions, and stalk of spring onion. Combine seasonings in a bag and rub into chicken. Allow to rest for  $\frac{1}{2}$  hour. Remove seasonings; set aside. Fry chicken in butter and oil until golden brown, or darker if desired. Add seasoning with water. Cover. Simmer for 1 hour or until tender. DO NOT BOIL. Serve with Peas and Rice and fried ripe bananas.



Dorothy Puelicher  
Mother of Camilla '83

## YANKEE-DOODLE SALAD

6 c. elbow macaroni, uncooked	1½ Tbsp. salt
1 c. minced onion	1½ c. chopped sweet pickles
6 c. sliced celery	2 c. mayonnaise
¾ c. chopped pimiento	¾ c. dairy sour cream
	1 Tbsp. chopped fresh dill, opt.

Cook macaroni in boiling salted water until just tender. Drain. Chill. Add onions, celery, pimiento, salt and pickles. Combine mayonnaise, sour cream and dill; add to macaroni mixture; mix carefully but thoroughly. Makes 24 servings.

Barbara Hutton  
Mother of Jeannie Sisk '83  
Robert Jr. '86

## CHEESE PUFF

A "make ahead" breakfast or luncheon treat-

6 slices bread	½ tsp. salt
½ lb. sharp cheddar cheese, grated	2 c. milk
4 eggs, beaten	Dry mustard and margarine, as desired

Spread margarine on bread. Sprinkle with dry mustard. Cube bread and put into a casserole dish. Sprinkle grated cheese on top. Beat together eggs, salt, pepper and milk. Pour over cheese. Chill, preferably 8 hours or more. Bake and serve hot.

Oven Temperature: 350°

Cooking Time: 35 minutes or until set.

NOTE: This recipe will dry out if it cooks too long. Experiment with less cheese or adding bits of ham, cooked sausage or cooked broccoli.

Pat Butt

Wife of Robert Butt

Division Superintendent of Schools '69-



Kate  
Davis

## COUNTRY CAPTAIN

Said to be one of President Roosevelt's favorite dishes!

4 lbs. chicken breasts, or 2 frying chickens, cut up	½ tsp. thyme
Seasoned flour	2 cans (1 lb., 3oz.) tomatoes
2 onions, finely chopped	1 Tbsp. chopped parsley
2 green peppers, chopped	6 c. hot cooked rice
1 clove garlic, minced	¼ c. currants
3-4 tsps. curry powder	¼ lb. toasted almonds
1½ tsps. salt	Parsley sprigs
½ tsp. white pepper	



Remove skin from chicken. Roll in seasoned flour; fry in the shortening until well browned. Remove chicken; keep warm. (This is said to be the secret of the dish's success.) Cook onions, peppers, and garlic in the remaining fat in pan until tender. Stir in curry powder, salt, pepper, and thyme; mix well. Add tomatoes and parsley. Heat. Place chicken in a large casserole. Pour the sauce over it. Cover, and bake. Mound cooked rice in the center of a platter. Arrange chicken around it. Sprinkle currants into sauce. Pour sauce over the rice. Sprinkle with almonds. Garnish with parsley. Serves 8.

Oven Temperature: 350°

Cooking Time: 45 minutes or until chicken is tender.

Pat Butt

Wife of Robert Butt

Division Superintendent of Schools '69-



## SQUASH CUSTARD

3 eggs	1 tsp. vanilla
½ c. sugar mixed with	1 tsp. salt
1 tbsp. flour	2 c. squash, cooked, drained
2 c. milk	and mashed

Combine all ingredients and bake.

Oven Temperature: 400° Cooking Time: 50 minutes or  
until knife comes out clean

Elaine J. Hottel	'56
Wife of Joe	
Mother of Hannah	'75
Joey	'82

## RICE AND PEAS

1½ qts. coconut milk	1 clove garlic, crushed
½ pt. red kidney beans, fresh or dried	3 stalks spring onions, chopped, or
1 sprig of thyme	3 slices of onion, chopped fine
2 slices hot peppers	Salt and pepper to taste
	1 lb. of rice

To make coconut milk, add water to a grated coconut.  
(Coconut may be grated in a blender. Be sure to add water,  
as the thick fiber of the coconut will destroy the motor  
of the blender.) Strain through a sieve.

Clean kidney beans and add to milk. Boil until tender.  
Add thyme, hot peppers, garlic, onions, salt and pepper.  
Simmer for 20 minutes. Add rice. Liquid should be about  
1 inch above the rice. Bring to a boil; cover and turn  
to low heat. Cook until liquid disappears and rice is  
cooked. Serve with roast chicken or beef and gravy.

Dorothy Puelicher	'83
Mother of Camilla	



## GREEN TOMATO PRESERVES

5 lbs. green tomatoes  
4 lbs. sugar

2 lemons, sliced thin

Cut tomatoes into small cubes or chunks, cover with hot water and boil for 5 minutes. Drain and add sugar to tomatoes. Let stand about 3 hours or longer. Drain off syrup and boil rapidly until it spins a thread when dropped from a spoon. Add tomatoes and lemons. Boil until thick and clear (about 10 minutes). Pour into glass jars and seal at once.

Barbara Hutton

Mother of Jeannie Sisk '83

Robert Jr. '86

HINT: Putting vinegar in the water keeps egg shells from cracking.

Dee Gordon

Mother of Scott '81

Holly '85



Melanie Potts





Sean  
Whitson





